

THE NATIONAL PROVISIONER

OCTOBER 23 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

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to build sales and profits**

Your sausage kitchen and curing department can't make real profits until your manufactured and processed products move across the counter to the consumer, find a welcome reception because of fine flavor and quality, and your original customers come back for more.

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PROPERLY- GROUND MEAT...



means satisfied
customers and
increased profits!

Quality of finished product assures pleasure to the consumer and repeat-orders to the manufacturer. Efficiency of operation means increased yield and greater profits.

BUFFALO Grinders provide these results.

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BUFFALO Grinders are backed by more than three-quarters of a century of research, progress and practical experience. BUFFALO Grinders are built of quality materials by skilled workmen. BUFFALO Grinders are built in sizes to fit the individual requirements of each manufacturer, large or small.

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BUFFALO Helical Gear Drive Grinders are available in three models ranging in capacity from 5,000 pounds to 15,000 pounds per hour. Other standard BUFFALO Grinders are available in seven models with capacities ranging from 1,000 pounds to 10,000 pounds per hour.



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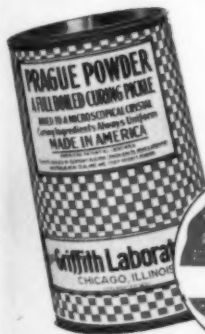


"FLASH FUSING" Makes PRAGUE POWDER* The First Scientific Cure!

THE
MICROSCOPE
SHOWS THE
DIFFERENCE



A polarizing microscope, using colored slides, shows PRAGUE POWDER crystals contain all salts for *complete* curing action. Also shows that dry-mixed crystals remain free to shift and throw cure out-of-balance.



*PRAGUE POWDER —
Reg. U. S. Pat. Off. —
made or for use under U.S.
Patent Nos. 2054623,
2054624, 2054625,
2054626.



Cure with "flash fused" PRAGUE POWDER and benefit from Griffith's scientific contribution to meat processing . . .

"Flash Fusing" succeeds where dry, loose-mixing fails. It *unites* the 3 vital curing salts! Every PRAGUE POWDER crystal contains a pre-controlled quantity of (1) the salt that fixes color (2) the salt that holds color, and (3) the salt that preserves the meat. *The microscope proves it!*

Join the prominent packers who can say of their Griffith-cured meat: "IT'S BETTER!" Start by sending trial-order today.

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BOARS HEAD



Super Seasonings

MADE ONLY BY
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877

BEEF KILLERS

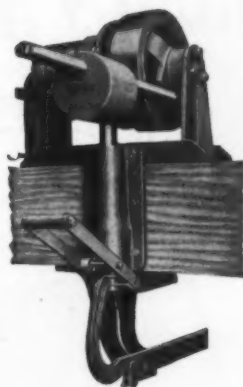
Pens



Pages 101 through 128 of the BOSS catalog are filled with equipment built for you alone. The Knocking Pen shown is included in this section. It is built of heavy angle iron and strongly braced. Floors

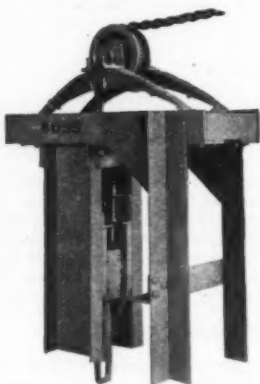
and knocker's platform are of non-skid steel checker plate. Sheet metal panels form sides and ends.

Droppers



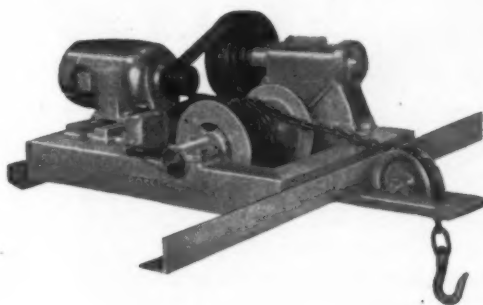
The BOSS Friction Carcass Dropper lowers carcass from bleeding rail to floor safely and quickly. Patented features add convenience of operation and economy of space. It is extra simple to install and fool proof in action.

Landing Device



Our Automatic Landing Device lands beef safely on bleeding rail without jerk, and hence without undue strain on structural framing. Used best in connection with the BOSS Electric Beef Hoist shown at the right.

Hoists



BOSS Hoists are of all types. Furnished with worm gear reducers driven by through V-belts by standard high torque, elevator brake type motors. Equipped with raise and lower push button magnetic starter and limit switch, or drum control switch. Floor type sheaves are furnished. Available with 5 or 7½ H.P. motors.

Our line of BOSS equipment, for meat packers, abattoirs and renderers, is complete to the last detail. Whether your plans call for a unit, a department, or a complete plant, write for information to—



Best Buy Boss

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

time savers! money savers!



- **DICED READY TO USE** No washing, cutting, handling or flavor loss.
- **ECONOMICAL** Use as required in large or small quantities—packed without salt in 6 lb. 6 oz. tins, 6 to a carton.
- **KEEP INDEFINITELY** Tins hermetically sealed, not affected by heat or cold.
- **SLICE EVENLY, FIRMLY** Cannon red sweet peppers are an exclusive, scientifically developed strain of thick-walled, bull nose peppers.

Write for trial case or place an order with the Cannon representative in your city—if not listed, write direct.



H. P. CANNON & SON, INC.
Established 1881
Bridgeville Delaware

THE NATIONAL PROVISIONER

Volume 119

OCTOBER 23, 1948

Number 17

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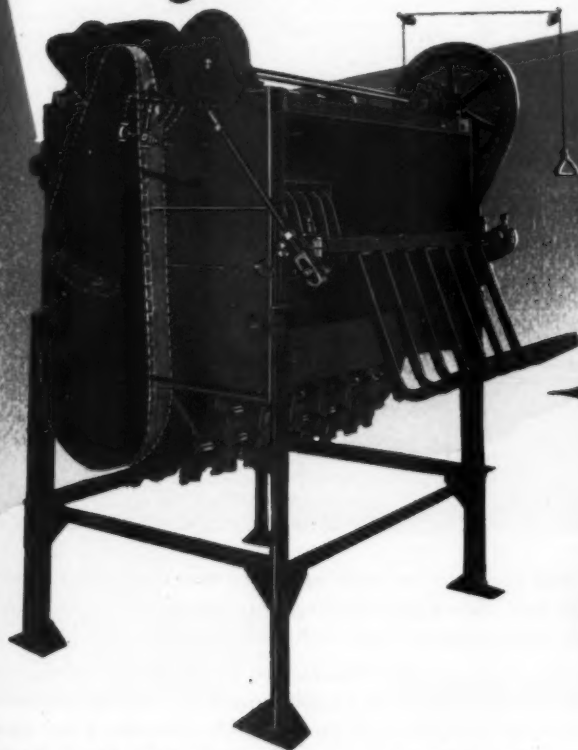
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HORSEPOWER
ONE MAN TENDS SCALDING AND
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INEXPENSIVE SCRAPERS ARE EASY
TO REPLACE OR SHARPEN
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Efficient

CLEANS LARGEST TO SMALLEST
HOGS WITH EQUAL EFFICIENCY
STURDY AND COMPACT
LARGE ENOUGH TO HANDLE UP
TO 70 HOGS PER HOUR.



ANCO ENGINEERING "KNOW-HOW"
HAS INCORPORATED ALL THESE
IMPORTANT FEATURES IN ONE
DEHAIRING MACHINE
SHIPMENT FROM STOCK

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| <input checked="" type="checkbox"/> | "ARMY WORKHORSE" ENGINES
of the same type, power rating and basic design as those installed in nearly 600,000 military trucks. |
| <input checked="" type="checkbox"/> | EXTRA STRONG CHASSIS with frames of 10.1 section modulus, 5-speed transmissions, optional heavy duty rear axles, frame-mounted, angle-braced grilles. |
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| <input checked="" type="checkbox"/> | ULTRA-MODERN GOOD LOOKS , advanced, streamlined style, yet with ruggedness in every feature of grille, fenders, hood and cab. |

When it comes to medium duty trucks of heavy duty size and character, leading candidates on every count are conventional and cab-over-engine "450" GMCs.

These big, rugged trucks are built to handle gross vehicle weights up to 21,500 pounds . . . and gross combination weights as high as 37,000 pounds. They have extra strong frames . . . war-famed GMC "Army Workhorse" engines . . . outstanding postwar styling . . . cabs that are the last word in roominess, comfort, convenience and safety.

In the medium duty truck field these GMCs are tops on the truck ballot . . . truck designed and built to provide extra quality and value throughout.

GMC TRUCK & COACH DIVISION • GENERAL MOTORS CORPORATION

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LIST OF FEATURES		Makes					
		Carrier	B	C	D	E	F
1	AUTOMATIC LOAD-FREE STARTING	X	X		X		X
2	BUILT-IN AUTOMATIC CAPACITY CONTROL	X	X				X
3	CAPACITY EXTERNALLY CONTROLLABLE	X					
4	VAPOR-CUSHIONED VALVES	X					
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6	VAPOR-COOLED CYLINDERS	X	X				X
7	REMOVABLE PRECISION BEARINGS	X	X				
8	OIL-COOLED SEAL	X	X			X	X
9	AUTOMATICALLY REVERSIBLE OIL PUMP	X	X				
10	MAGNETIC OIL-DRAIN PLUGS	X					
11	CUSTOMIZED CONSTRUCTION	X					
12	CHOICE OF DIRECT OR BELT DRIVE	X					X
13	DUAL UNITS	X	X				X
14	APPLICABLE TO "FREON 22"	X		X		X	X

only Carrier Customized compressors
give you all 14

There's a score that adds up to impressive leadership for Carrier's new *Customized* compressors. Take these stand-out features one by one . . . think what they mean to you in long, economical, flexible service:

Automatic load-free starting, *built-in* capacity control—for low operating cost. Vapor-cushioned valves, magnetic oil-drain plugs—for long life.

Precision insert-type bearings, removable cylinder liners—for easy service. These features alone make the new Carrier compressors the wise choice for tough refrigeration jobs.

And with them all you get wide flexibility—actually more than 1000 combinations to fit your specific needs. You choose the motor, the type of drive, the condenser. With direct drive, you can

operate two compressors as a dual unit to give you up to 100 tons capacity.

The new *Customized* compressors are the latest achievement of Carrier refrigeration research and world-wide experience. Carrier engineering skill and reputation are added advantages you get only with Carrier refrigeration. Carrier Corporation, Syracuse, New York.



AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING

Announcing the New GLOBE DUO-THRUST WHEEL

THE FIRST BASIC IMPROVEMENT IN TRUCK WHEELS IN 25 YEARS

now brought to you by..



Globe, pioneer in the design and production of roller bearing truck wheels for 31 years, now brings you a new and superior wheel with Duo-Thrust bearings. Duo-Thrust is a single, high precision, finely ground and polished cartridge, combining the two important functions of a truck wheel bearing—radial load thrust and angular load thrust.

Shown here are some of the advantages of this new water-tight wheel and bearing, advantages which mean longer life, uninterrupted service, low maintenance cost—plus easier rolling under heavier loads.

- ✓ Duo-Thrust Wheels roll easier.
- ✓ Duo-Thrust Wheels turn corners easier.
- ✓ Duo-Thrust Wheels are completely water tight.
- ✓ Duo-Thrust bearings are cartridge type. The inner race of the cartridge bearing is stationary on the axle. Axle wear is absolutely eliminated and speed of installation, replacement and servicing of the bearing is thus increased.
- ✓ Duo-Thrust Wheels are packed with Lubriplate lubricant at factory and guaranteed for one year without any other lubrication.
- ✓ Duo-Thrust Wheels come with lubricant sealed in with raw-hide retainers on ground

surface of bearing wheel; the water proof, threaded, easily removed hub cap further prevents lubricant from escaping and protects bearing against grit and moisture.

✓ Duo-Thrust Wheels require no daily, weekly or monthly servicing, thus cutting down on maintenance cost.

✓ Duo-Thrust Disc Wheels are made of high quality aluminum alloy having great tensile strength. Our permanent molds assure smooth, easy-to-clean surfaces.

✓ Duo-Thrust Wheels have Globe specification neoprene tires, wider and deeper—they roll easier under heavier loads. They are impervious to oil, acids, fats, salt, high and low temperatures, water, steam and corrosive materials.

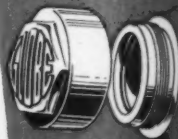
Be sure to specify Globe Duo-Thrust Wheels on every new truck you buy and for all your replacement needs. Write for details today.



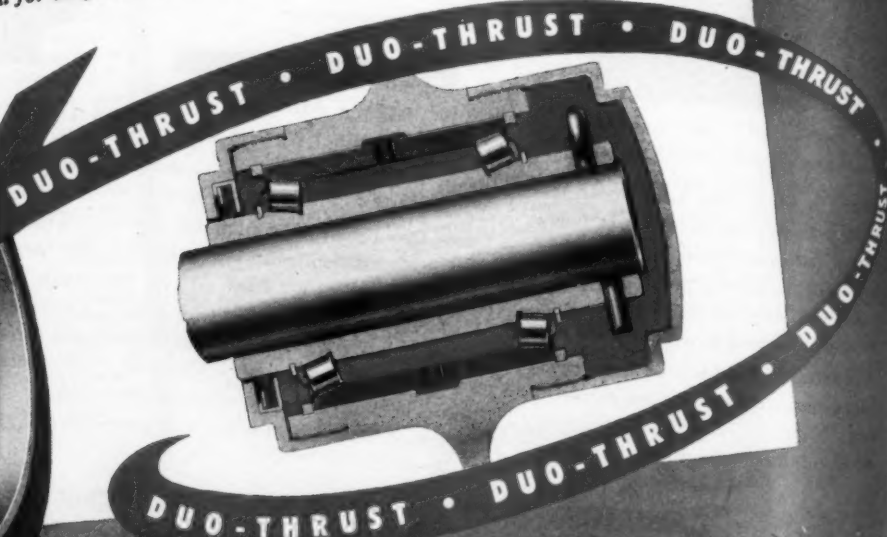
Cartridge type bearing eliminates axle wear, speeds lubrication—precision made and ground.



Newly designed angular roller bearing combines the two important bearing functions—radial loading and angular thrust loading.



Water-proof, screw-on hub cap further protects bearing against grit and moisture from without.



The **GLOBE** Company

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SWIFT, WILSON GRANT 4 CENT WAGE INCREASE

Swift & Company signed an agreement with the National Brotherhood of Packinghouse Workers on Wednesday this week for a 4c an hour wage increase, effective Monday, October 18. More than 8,000 workers in nine Swift plants are affected.

On Thursday Swift made the same offer to representatives of the AFL and the CIO. Both unions have referred the offer to the locals at Swift plants. The unions pointed out that the increase would not affect the right to reopen the master agreement on wages.

Late Thursday Wilson & Co. announced that, following its custom of meeting prevailing wages in the industry, it has put into effect a 4c wage boost at seven plants. The increase was granted without having been negotiated first with any union, since employees of the company's plants have petitioned to have the CIO decertified.

No meetings on wage negotiations have been scheduled with Armour and Company. The Armour contract specifies that a union must reopen the contract and give the company 60 days' notice before discussions may begin.

Supreme Court Will Not Examine Adverse Ruling in EssKay Subsidy Case

The U. S. Supreme Court this week decided not to review the decision of the Emergency Court of Appeals in the Wm. Schluderberg-T. J. Kurdle case which upheld the right of the Reconstruction Finance Corporation to recapture subsidy on products in packers' inventories at the end of price control.

Although no opinion was rendered, the effect of the high court's action is to sustain the Emergency Court view that the RFC cannot pay subsidies on product sold after the end of price control.

Although refusing to review this case, it is possible that the Supreme Court might give a decision favorable to the industry when the Swift & Company case (decided in favor of the packer in federal district court) or similar cases come before it.

ECA WILL NOT BUY MEAT

D. A. Fitzgerald, director of food and agricultural functions for the Economic Cooperation Administration, recently told representatives of the food industry that ECA will avoid the purchase of meat products in this country, with the exception of horsemeat. Although temporarily "long" on horsemeat, ECA will continue to ship it to Europe.

Hardenbergh Points Out Meat Prices Drop When Runs Expand With No Gain in Demand

THE way the law of supply and demand works in the meat industry has been demonstrated in price declines during the last several weeks, Wesley Hardenbergh, president of the American Meat Institute, said this week in a talk to the St. Paul Civic and Commerce Association.

"Following sharp, and slightly earlier than usual, seasonal increases in livestock marketings," Hardenbergh said, "meat production has increased about one-fourth during the last four weeks, as compared with the four-week seasonal low level reached in August, and with no corresponding increase in demand, livestock and meat prices have dropped rather substantially."

"Cattle marketings week before last were about 35 per cent more numerous than in late August and hog marketings were more than half larger. Meat prices have gone down from their seasonal high point both at wholesale and retail. Declines through last week from the summer peak at Chicago have averaged about 7 per cent, ranging from 1 per cent to 17 per cent."

These figures indicate, the speaker said, that livestock and meat prices are not a "one-way street," but that they go down as often and as far as they go up.

"Government figures show," Mr. Hardenbergh continued, "that the average income per capita in this country has gone up nearly 2½ times over prewar, and that, even after subtracting the substantially higher taxes and allowing for the higher cost of living, the real income in terms of purchasing power of the average American is more than one-fourth greater than that of prewar."

"We also must bear in mind the fact that farmers have had substantial increases in their costs of producing livestock. The high prices of today are neither the choice nor the fault of the pro-

ducers or the processors of livestock and livestock products.

"The present highly competitive situation which exists in the meat business is the only sound way—at least the only sound way that has been found to date—of matching up supplies of meat with buying power, and doing so in a way that costs the consumer a minimum amount. It is true that under this system some people may not at times be able to buy as much meat as they want, or buy any at all, but this percentage undoubtedly is very much smaller today than ever before and more people are eating more meat today than they were prior to the war."

"Government figures on consumption per capita bear this out. Obviously, this situation is much to be preferred to a situation such as we had under controls following the close of the war when many people weren't able to obtain meat at all and others had to pay excessive black market prices for it."

In regard to future problems, Mr. Hardenbergh mentioned that the country's population had increased by 15,000,000 people in the last ten years and that estimates indicated a further increase of 30,000,000 people in the next 30 years. At the same time, livestock numbers have declined relative to the human population.

"It seems clear," he said, "that if meat consumption per capita is to be maintained at anywhere near the present rate there will have to be an adequate production of livestock. The fine crops of 1948 undoubtedly will provide a strong stimulus in this direction."

"But something more is needed. With our rapidly increasing population, it is plain that a national policy encouraging an adequate production of livestock would be a sound move, and would enable this industry to serve consumers better and make it possible for more people to have more meat."

STOCKPILE OF GREASE?

Representatives of producers of inedible tallow and grease, including both packers and renderers, met with the Munitions Board in Washington recently and requested the government to stockpile 100,000,000 lbs. of grease among the critical materials it is authorized to buy and store. Although the Board will take the proposal under advisement, it is understood that a glycerine shortage is no longer feared because of a new method of extracting that vital material from petroleum.

RENDERERS PLAN ACTION

After reviewing current tallow and grease trends, and considering the disinterest of government departments toward proposals to gain relief through the relaxation of export restrictions or other measures, the board of directors of the National Renderers Association at a special meeting last weekend decided to prepare an analysis of the situation. The analysis will be used to inform members of Congress and government departments of what the actual situation is.

Safety Blue Ribbon Winner

How a Swift Plant Set High Record

DURING April of 1947, there had been heavy rains in the Kaw River water shed. The Kaw River was rising at an alarming rate and soon our plant, which is at the mouth of this river not far from where it empties into the Missouri River, was below the level of the water in the river. When this happened, we started our sewer pumps and the level of the river became one of our main subjects of conversation.

On April 15 an oiler neglected to shut off a steam cock on one of these pumps tightly enough before removing the cap on the lubricator preparatory to oiling the pumps, with the result that a mixture of hot oil and steam blew out in his face causing severe burns. When this happened, a new plant record of consecutive man-hours worked was broken. Before this time we worked a total of 1,021,057 man-hours without loss of time from a disabling injury. This record won us the Distinguished Service Award of the National Safety Council.

Just how we were able to accomplish this is the subject of my remarks. While our record of 1,021,057 man-hours worked without loss of time started about the first of that year, we naturally did not start the spade work for it then. It had its beginning a long time before and gained momentum sometime in 1944 when we put greater emphasis on making people safety conscious. This, along with the revamping of our safety committee setup and more effective use of posters, bulletins, etc., resulted in our winning the National Safety Council award.

All-Round Large Plant

It might be well to give you some idea of our plant. Swift & Company regularly employs some 2,000 people in Kansas City. It is a slaughtering and meat packing plant in which hogs, cattle, lambs and calves are processed. In fact, it might be described as an average plant in that the proportion of various types of livestock mentioned are not too far away from the national average. While we are what is termed a killing plant, we also cut, bone, cure, smoke, manufacture table ready meats, margarine, etc., and very little of our raw material is shipped elsewhere for further processing. As an average unit, the Kansas City plant has average problems and is manned and staffed with average people.

It is not a plant that is particularly outstanding in types of mechanical safeguards, nor is it plastered from front gate to back gate with safety posters and charts. When we begin to feel in any way complacent about the

A talk made by M. Stalcup, assistant superintendent of the Swift & Company plant at Kansas City, at the National Safety Congress in Chicago this week.

safe working conditions with which we surround our employees, we need only to look at the regular monthly inspection of our workmen's safety committee to make us realize that we still have work to do in making our plant a safe place in which to work.

Cause of Most Accidents

Some time ago we became interested in a statement that claimed that approximately 80 per cent of all accidents were caused by faulty human behavior and that only 20 per cent were caused by failure properly to safeguard a hazard. It occurred to us that the proper approach and the one promising the most success would be one directed at the source of the greatest number of accidents. We believe we have been rather successful in this approach.

During the World War II as the manpower shortage became more and more serious, it became more and more necessary to conserve labor. Around the beginning of 1944, it came to our attention that we were losing as many as 250 man-days per month due to lost time accidents. This was quite a sizable item. We realized that here was an opportunity not only to salvage some badly needed manpower, but to eliminate considerable human suffering. We figured that we might salvage upwards of 200 man-days per month, if we could do the proper selling job on accident prevention.

Kansas City has the customary Swift & Company operating organization setup. It has a superintendent, assistant superintendent, several division men and general foremen. These division men and general foremen have supervision over various sections of the plant and have foremen who are responsible to them. Our organization is illustrated by the chart on this page. We figured if we could begin at the top of the organization pyramid and sell each individual down the line that eventually everyone in the plant would be sold on the idea that acci-

dents could be prevented and that they are not a necessary part of our business.

Now, I don't suppose there is anything particularly new about this. We began by having the division men and general foremen sit in on some of our safety meetings . . . not all of them at any one time, but fairly frequently. We also started competition between the safety work of one division man or general foreman with that of another. As you can imagine, this competition did not always work out to the division man's credit. On the other hand, sometimes it did and we were very impartial in seeing that the other division men knew all about the existing situation.

Monthly Supervisors' Meetings

We have monthly meetings of all the supervisors in our plant. This includes division men, general foremen, foremen and assistant foremen. At each of these monthly meetings, the subject of safety is given a prominent spot. We have weekly meetings between these monthly meetings in which each foreman or assistant foreman meets with his immediate supervisor. The division man and general foreman wishing to better his position will take the opportunity in their monthly meetings to urge their people to make safety a part of their regular daily job. The spirit of rivalry thus brought about is continued through the year. This rivalry, of course, extends to the foremen who then vie with each other in the elimination of accidents.

To have one foreman in the mechanical department who holds weekly meetings with his men in which he puts on a

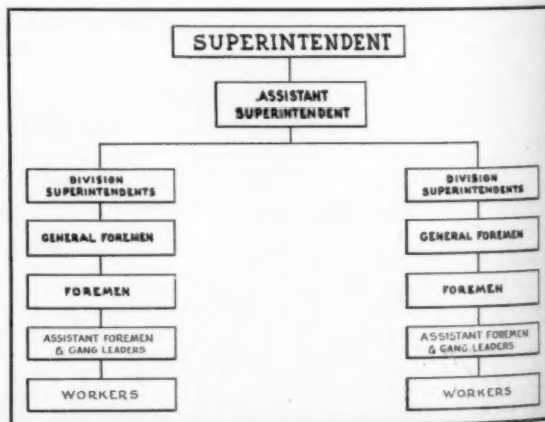


CHART 1

regular show. He has an operator perform an operation making as many mistakes from a safety standpoint as he can. The men then point out each one of his mistakes, and sometimes correct a few errors that he did not intentionally make.

This sense of interdependence, rivalry and safety consciousness that we have brought about is further reflected in the case of an operator on a stripping roll. This particular operator caught one of his fingers in the roll, giving him a permanent disability. He was so humiliated by the fact that he had had an accident resulting in what he regarded as a black eye to his department and to his division that he insisted on coming back to the plant immediately after his injury was dressed and doing work of some kind. When this happened the messenger boy that we employed in the department was off sick and the injured man was used on this work. As the injury resulted in a permanent disability, it of course counted as a lost time accident. However, none of us felt like telling the man that this was the case, and to this day he does not know he did not keep his department from having a lost time accident. I mention this in order to show you the feeling that we have been able to bring about in all classes of our employees.

The results from all of this work bore considerable effect in 1945, as shown by the chart, comparing the record of our plant with that of the National Safety Council. We continued to improve in 1946. In 1947 we began to reap the real benefits from our program when we established the frequency rate of 5.33. From all indications, our record for 1948 will be better than this. Incidentally, since establishing the record mentioned previously when we operated over 1,000,000 man-hours without a lost time accident, we were able to get as far as 800,000 man-hours worked on two other occasions before a lost time accident occurred.

Like most things of this kind, being able to operate 1,000,000 man-hours without a lost time accident was not the goal we had in mind when we started. We were merely attempting to reduce our frequency rate, and we are proud of our achievement.

Technique Employed

It might be interesting to give you a little bit of the background of the start of the campaign that resulted in the 1,000,000 man-hours. At our January meeting of the safety committee that year, we were toying with the idea of being able to go a month without a lost time accident. We had never been able to do it before and it looked like an impossible thing. One of the members told a story of how a prominent reporter for a local paper, the *Kansas City Star*, broke himself of smoking cigarettes. The story goes something like this. He was a chain smoker. I would not go so far as to say that he needed only one match in the morning to consume his entire morning's output of cigarettes,

Meat Section of National Safety Congress Well Attended by Packer Representatives

THE meat packing, tanning and leather products section of the National Safety Council staged its annual safety meeting as part of the National Safety Congress held this week in Chicago. The meat packing section had a record attendance of safety engineers from the leading packing plants of the country, indicating increasing recognition of the importance of safety work.

This year's session of the meat packing, tanning and leather products section was a two-day meeting. The first day was devoted to election of officers for 1948-49 and talks by guest speakers who discussed various phases of the human side of safety engineering. The second day was given over to an executive committee meeting, a luncheon with a guest speaker and a round table discussion of the mechanical aspects of safety engineering.

New officers of the meat packing, tanning and leather products section

chairman; J. Kehoe, safety director, The Rath Packing Co., Waterloo, engineering committee; Louis F. Sweet, director of safety and training, John Morrell & Co., Topeka, poster committee; Dr. J. A. Hubata, medical director, Armour and Company, Chicago, health director; Henry Tefft, director, packinghouse practice and research, American Meat Institute, Chicago, and F. L. Lumpp, insurance manager, Armour Leather Co., Chicago, program and advisory committees.

The first speaker was Merle Stalcup, assistant superintendent of the Swift & Company Kansas City plant who, in his address, "What They Did to Win the National Safety Council Distinguished Service to Safety Award," outlined the safety program in force at his plant.

In the discussion following the talk two points of interest were developed: First, the company in cooperation with the union took definite steps to minimize



NEW MEAT PACKING INDUSTRY COMMITTEE OF SAFETY COUNCIL

Pictured at the end of the first session of the National Safety Council, held in Chicago this week, is the newly elected executive committee of the meat packing, tanning and leather products section of the NSC.

include: Martin Cernetisch, safety director of John Morrell & Co., Ottumwa, Ia., who is general chairman; Robert A. Harschnek, safety director of Swift & Company, Chicago, vice-chairman; Arthur Schmul, safety director of Wilson & Co., Chicago, secretary; Miller Y. Hunter, safety director of General Shoe Corp. of Nashville, news letter editor; Joseph Pochop, safety director of John Morrell & Co., Sioux Falls, news letter co-editor; C. F. Turner, Titan Safety Shoe Co., Boston, membership

potential risk from accident-prone individuals, as established by the company's medical records. If a person lacks aptitude for his position he is transferred to another. However, if it is established that the accidents are caused by disregard of safety rules, the company exercises disciplinary action. In the case of repeated violations the worker is discharged. Second, much emphasis is placed on personal contact in safety work at the plant. Any worker

(Continued on page 28.)

but he smoked so constantly that he figured it was an essential requirement for good reporting. About that time, he had a nervous breakdown and his physician advised him to discontinue smoking. He said that it could not be done. He had been smoking for years and it was a habit that he could not break. His physician asked him if he could quit smoking for five minutes, and he said

that he probably could. "Well," said his physician, "if you can stop smoking for five minutes you can for ten minutes." Again the patient agreed that this might be possible. "If you can do it for ten minutes, you can do it for 20 minutes." To make a long story short, he did not smoke another cigarette after that.

We thought we would use something

of the same technique. If we could go a day without a lost time accident, we could go a week. If we could go a week, we could go a month. If we could go one month, we could attempt two months. Logically, we could, of course, go a year or even more, although we have never been able to reach this desired situation. We gave this campaign such wide publicity that everyone in our plant knew about it. Our mechanical department had a rush of orders to get safety items finished. We started with the idea of quitting smoking for five minutes; in other words, we would work without an accident for a day at a time. Our plan was to go the full month without a lost time accident. Continuing this goal resulted in the record of 1,021,057 man-hours without a disabling accident—a record that was finally broken on April 16.

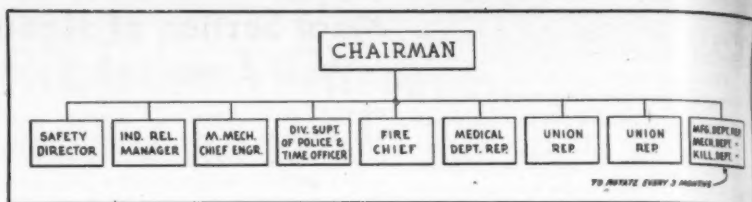
In supplying salesmen for the safety idea, our safety committee plays an important part. It also handles the more prosaic part of the campaign, the details that go with that kind of program. We have a general safety committee consisting of the assistant superintendent, who acts as permanent chairman, the industrial relations department manager, the master mechanic and chief engineer, our insurance company representative, the fire marshal, the division superintendent covering the plant protection and time office departments and the safety director.

Mechanics of Handling

In addition to these, two members are appointed by the local unit of the union representing our workers. While the management takes no part in the selection of these two persons, they do have the prerogative of either accepting or not accepting the individuals selected. If the management does not agree with the selection, the union must select other individuals that will be satisfactory to the management.

The management selects the personnel of our workmen's committee, which consists of a representative of the mechanical department, a representative from the milling departments and a representative from the manufacturing departments. Each serves a period of three months, with one new member and one retiring each month.

In selecting the people for the workmen's committee our practice has been to select employees that have given us most of the trouble from a safety standpoint. While they are not necessarily opposed to safety, they are inclined to



MAKEUP OF PLANT'S GENERAL SAFETY COMMITTEE

make light of it or are accident-prone individuals. It has been our experience that after serving on this committee, the retiring members are permanently active for anything having to do with making our plant a safer place in which to work. They act as salesmen in selling safety to our people. In fact, as a rule, these people, while no longer officially members of the committee, actually do us a great deal of good in an unofficial capacity.

Yearly Check of Hazards

Our plant is divided into 12 sections. Our safety director, along with the fire marshal, the three members of the workmen's committee and the two union local representatives, make a monthly inspection of one of these divisions; thus, covering the entire plant once every 12 months. They list all unsafe conditions and practices they find. They report their findings to the members of the general safety committee which meets once each month. The items are discussed and a course of action decided upon.

In the meeting the persons in charge of the inspected portion of the plant are present and participate in the discussion.

Following the discussion, the safety director makes up work orders covering the items which were recommended for correction. These work orders are presented for signing to the supervisors involved who were present at the meetings and had a voice in reaching the decisions. The safety director then checks with each supervisor the status of the work so as to keep the matter alive and maintain satisfactory progress in carrying out the work. While we work on these items as promptly as possible and clean them up expeditiously, as an average plant would do, we quite often get behind in this work. When we do the matter is brought to our attention, in no uncertain terms, by the workmen's committee. The minutes of this safety committee are posted on the bulletin boards all over the plant.

We employ a full time doctor and two registered nurses and have a well equipped first aid station. Since January 1, 1947, our medical department has been card indexing all our employees and listing on this card index the number of trips they have made to the doctor's office and the reasons. These records, while they have been kept only a limited time, have brought to light some very interesting things. They show that about 10 per cent of our employees are responsible for about 50 per cent of our doctor's office business and that if we were to go up to include an additional 10 per cent of our employees it would account for approximately 90 per cent of our doctor's office business. We are certainly not opposed to having first aid given our employees, because another interesting thing has been that as our frequency rate went down, the number of employees visiting the doctor's office with minor accidents went up. This is not as paradoxical as it sounds because everyone was more alert.

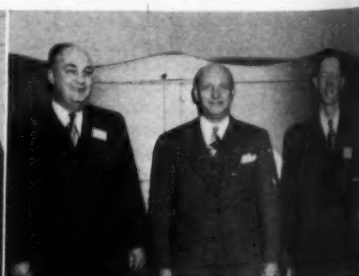
(Continued on page 30.)

PACKER REPRESENTATIVES AT NATIONAL SAFETY CONGRESS

LEFT: Two new members of the meat packing section of the National Safety Council are pictured with an old timer; (l. to r.) F. L. Lumpp, insurance manager, Armour Leather Co., Chicago; Arthur, Schmidt safety director, Wilson & Co., Inc., Chicago, and Dr. J. A. Hubata, medical director, Armour and Company, Chicago.

CENTER: The new administrative head of the meat packing section, (l. to r.) William N. Davis, recently appointed representative for the meat packing, tanning and leather products section, and Martin Cernetisch, safety director, John Morrell & Co., Ottumwa, Ia., the newly elected general chairman of the section.

RIGHT: Speakers for the first day of the Congress were: Merle Stalcup, assistant superintendent, Swift & Company, Kansas City; Milton W. Meyers, manager, casualty department, Wilson & Co., Inc., Chicago, and William S. Haines, manager, Safety & Claims Service, Inc., Chicago.



Enclosed Filter Gives Good Results in Lard Service

A TOTALLY enclosed filter has been in use for P.S. lard at the Sioux Falls plant of John Morrell & Co. for about three months and is showing a substantial saving in the per pound cost of filtering the lard and also yields a better grade product with less danger of contamination from foreign bodies and less danger of fresh lard coming in contact with rancid lard adhering to freshly laundered press cloths.

Morrell officials report that the new unit, which is made by the Sparkler Manufacturing Co. of Mundelein, Ill., requires less floor space and is neater in appearance than the standard lard filter press.

The unit used for P.S. lard filtering at the Sioux Falls plant is a Model 33-S-17 horizontal plate filter. It has a capacity, based on cold, clear, water as a filtrate, of 5,000 g.p.h. It has a filter area of 91.8 sq. ft. and a cake space of 15.3 cu. ft. This filter is a totally enclosed unit with the tank body being of all welded iron construction and the horizontal filter plates are of spun and welded iron construction. The plates for this unit are of shallow construction to give the proper cake space needed when filtering lard.

Comparisons With Regular Press

The filter has now been in operation for approximately three months and some interesting comparisons with the older type plate and frame press can be drawn. Since there are no copper, bronze, or brass fittings with which the lard can come in contact there is no chance for these metals to hasten deterioration of the lard.

Since the entire filter press is totally enclosed there is absolutely no chance for dirt or other foreign matter to enter into the filtered lard. No change has been noted in the free fatty acid content of the lard as compared to the lard from the standard frame type press and, according to the Morrell staff, this is rightly so, because air has no effect on the f.f.a. content of lard. The f.f.a. content of lard is dependent upon a hydrolysis reaction whereby the hydrogen ion joins with the oleic radical of the lard to form oleic acid. However, the exclusion of air does have a beneficial effect on the lard passing through the enclosed filter. Oxygen, in contact with hot lard, causes an oxidation reaction wherein the lard loses a certain amount of its stability or keeping qualities. Thus, if air is excluded, as in the enclosed filter, a lard of higher initial stability is delivered to the Votators or lard rolls. Counteracting the beneficial effect of the exclusion of oxygen by the enclosed filter, another mechanical-chemical event occurs which is believed to have a tendency to decrease the stabil-

ity of this lard and give a lard of almost equal stability as that yielded by using a standard frame filter press.

In the older plate and frame filter a large quantity of insoluble protein material passed through the duck canvas and stayed in the lard. It is believed that some of these protein materials are in themselves, or contain as a portion of their structure, certain natural antioxidants which, by remaining in the filtered lard, increase its stability. In the new filter a better and more complete job of filtering is done and in such a manner that almost all of these proteins containing natural antioxidants are removed and so a lard of lower initial stability is produced.

Thus, as explained above, the stability of the lard from the enclosed filter is no different, or is very little changed from lard delivered by the standard frame filter press.

A comparison of the economical aspects of these two filtering units tends to point with favor toward the totally enclosed horizontal plate filter. First of all, a much better filtering job is done by the unit since more of the insoluble materials are removed. This may be due to the fact that a more even spread of the filtering medium on the filter paper is obtained. There is also an appreciable saving in the labor consumed in cleaning the Sparkler filter, not only in the initial tearing down and rebuilding of the filter, but also since the filter papers are disposed of after use, there are no laundry charges applied to the total cost of filtering.

It might be pointed out here that



TYPE OF FILTER EMPLOYED

even with the most practical laundering methods a certain percentage of the lard and soap still adheres to the filter canvas used in the standard frame press. This percentage is in the neighborhood of 10 per cent lard and about 1/2 per cent soap at a minimum and is a source of constant trouble since it rapidly goes rancid and thus has a detrimental effect on the first fresh lard filtered and brought into close contact with this already rancid lard in the filter canvas.

Additional savings are also realized in the amount of filter aid used. It has been found that it is necessary to use only about one-half the amount previously used with the standard frame press. And, too, since a smaller quantity of filter aid is employed, the exposed surface area to which the lard can adhere is also halved, and the lard lost in the filter aid is appreciably reduced. With lard at its present value, a few pounds saved from loss in the filter cake per day yield a large yearly return. Offsetting a small part of these large savings is the added charge for disposable filter papers. However, the overall picture shows a good return on the money invested for the enclosed filter and also gives a better quality lard.

Decline in Capacity

The same drawbacks have been experienced with the enclosed filter that are common with the standard frame filter. For example, there is a marked decline in capacity of the unit as the length of time in service without cleaning increases. In the morning, when the filter is clean, the capacity of the enclosed filter is about 30,000 lbs. per hour and from then until the close of the day the capacity decreases and reaches about one-half the rated capacity as the minimum.

Greater difficulty, of course, is experienced in filtering the lard after a Sunday or a holiday. This increased difficulty in filtering is probably caused by the soluble lipo-protein becoming insoluble, wherein the lipo parts break off and the protein becomes insoluble. This same difficulty is experienced with the plate and frame type press.

Lay Plans for Renderers Convention in December

Tentative plans are being drawn up for the fifteenth anniversary convention of the National Renderers Association which will be held at the Stevens hotel in Chicago on December 13 and 14. The board of directors of the association will meet on the first day and there will be a forum on "Money-Saving Practices in the Rendering Plant."

Representatives of the feed, tanning and soap industries are being asked to participate in a "meet your consumer" session on the second day, and Dr. John L. Coulter, consulting economist of the association, will discuss the domestic and international outlook for fats and oils. A dinner will be held on the evening of December 14.

WHAT'S YOUR VOTE?

DO YOU WANT...

Low Temperature Insulation *that's*

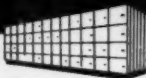
X	HIGHLY EFFICIENT ... an insulating material with exceptionally low thermal conductivity, as low as any commercially available, lower than most; one that's effective for the life of the building?
X	LOW PRICED ... an insulating material with an initial cost lower than any comparable product on the market; one that is economical to install, with a proved record for long life and low maintenance?
X	FIRE-RESISTANT ... an insulating material with an inorganic core; one that will not support combustion?
X	LIGHT WEIGHT ... an insulating material that's easy to handle in an overhead position, does not require special strength members to support it?
X	DIMENSIONALLY STABLE ... an insulating material that is unaffected by extremes of temperature and moisture conditions?
X	VIBRATION RESISTANT ... an insulating material that is rigid, inherently resilient, will not settle with age or vibration?
X	MOISTURE-RESISTANT ... an insulating material that is highly resistant to low temperature vapor conditions; one that is immune to rot, decay or fungus growth, will not corrode adjoining metal surfaces?
X	HIGHLY SANITARY ... an insulating material that provides no food for rodents and insects that neither gives off nor absorbs odors; one that will not contaminate perishables when used on refrigerator service?
X	ADAPTABLE TO MANY USES ... an insulating material that's available in forms to meet every need—for packing plants, cold storage warehouses, dairies, breweries, locker plants and all types of commercial refrigeration installations?
X	EASY TO APPLY ... an insulating material that shapes with ordinary tools, requires no special techniques or equipment to apply—even with a minimum of experience?

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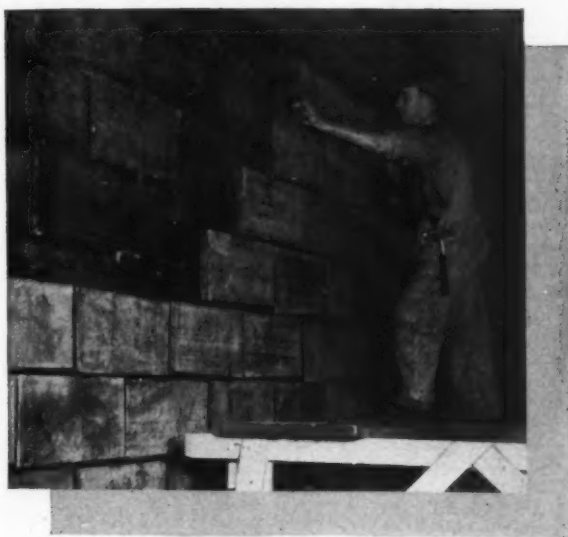
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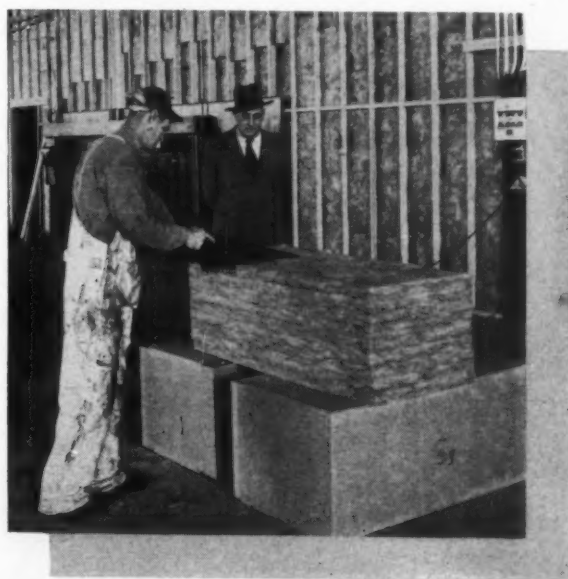
Thousands of satisfied users everywhere can tell you why the trend is toward Fiberglas. And for complete technical details on Fiberglas Low Temperature Insulation, ask for Fiberglas manual A2.2.1 entitled "Insulation of Low Temperature Structures". Owens-Corning Fiberglas Corporation, Department 842, Toledo 1, Ohio.

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**LOW TEMPERATURE
INSULATIONS**

Observations on Changes in Color of Fresh Meat

By Dr. NELSON ALLEN
Technical Service Section, Cellophane
Division, E. I. du Pont de Nemours & Co.

THE color changes which take place in fresh meat are complex chemical reactions. This article will not attempt to explain them but will present some observations on cause and effect.

The simplest and most rapid color change in fresh meat, such as beef, is that from the purple-red of the surface immediately after cutting to a scarlet-red. This scarlet-red color develops several minutes after the cut meat has been exposed to air and is produced by oxygen of the air combining with the coloring matter of the muscle tissue. The scarlet-red is the color which people associate with the appearance of good quality beef.

The scarlet-red can be changed to purple-red when oxygen is taken away from the coloring matter by the muscle tissues themselves. This happens very rapidly in our own bodies when tissues take oxygen from bright red arterial blood and the color changes to purplish venous blood and is later converted back to scarlet-red by re-absorbing oxygen in the lungs.

Factors in Simplest Change

To summarize, this simplest change from purple to red, or red to purple normally depends on the following situations:

1. Change from purple to red requires exposure of the cut beef muscle surface to oxygen of the air. The maximum change to red is developed in about 15 minutes.

2. Change from red to purple occurs when oxygen from the air is cut off as by placing two steak surfaces together or by placing the steak surfaces on a porcelain platter or glass plate. Several factors influence how rapidly and objectionable this color change becomes. The more important ones are:

a) Different muscles and muscles from different animals change to the purple color at different rates. This may result in a mottled appearance of the cut.

b) At 40 degs. F. meat temperature, this color change in beef is apparent after two or three hours. The change is slower at lower meat temperatures but much faster at higher temperatures.

3. Several treatments stabilize the red coloring matter, i.e., they delay the rate at which the meat surface will change from red to purple.

a) Freezing will preserve the red color for several months.

b) Certain chemical treatments of the meat may preserve the red color for

four or five days at 40 degs. F.

c) Contact between meat surface and special meat papers preserves the color for about one day at 40 degs. F.

d) Contact with air will preserve the color about two days if drying is prevented.

e) Contact of the meat surface with the wettable side of MSAT-80 (the special Du Pont cellophane developed for fresh meat packaging) will preserve the color for three days or more at 40 degs. F. (A temperature of 40 degs. F. is specified since this is often the average meat temperature over a two-day period when cutting room and packing room conditions are averaged with the lower temperature of refrigerated storage areas. The lowest temperature that can be achieved without freezing the meat should be sought to obtain the maximum holding time.)

The color control with MSAT-80 provides the optimum procedure for pre-packaged fresh meat. There are practical objections to the freezing method of control, legal objections to chemical treatment, and merchandising objections to use of papers, air space above the meat and other controls.

So far only the most obvious color change has been discussed. There are two other changes which must be controlled to maintain salable meat ap-

pearance, laboratory tests indicate.

1. Drying out of the meat surface produces a dark objectionable appearance. If an unwrapped steak is placed in a self-service refrigerated case, the red coloring matter will remain unchanged, chemically, but the meat will darken unevenly in a few hours because the air dries out the meat surface. The same darkening of the meat would occur if the meat surface were covered with paper, PT cellophane and similar wrappers which do not prevent rapid moisture losses.

2. The red coloring matter changes to a brown color in contact with some surfaces and types of transparent wrapping films. Once this color has developed, it cannot be changed back to a desirable color. Contact with MSAT-80 delays the development of the brown color.

Discoloration through Bacteria

3. Finally, there is another type of discoloration, a gray-brown appearance that develops when the coloring matter is destroyed by bacteria. This seldom occurs when meat is handled by practices normally classed as acceptable by the meat trade.

These remarks on color have referred principally to fresh beef. Similar color changes take place in fresh veal, lamb and pork, but due to a lower concentration of coloring material in these cuts the color change, when it occurs, is less obvious and less objectionable to consumers.

It must be borne in mind that the causes and corrections for color changes in fresh meats are not at all related to those of smoked, processed and cured meat. Fading of color of these latter meats cannot be corrected by the type of transparent wrapping film.

BEATTY SAYS CONSUMERS WANT MORE THAN PRICE AND QUALITY INFORMATION IN RETAIL STORE ADS

From one-third to one-half of all retail food store advertising space should be regularly devoted to glamorizing the store, its personnel, conveniences and services, V. D. Beatty, advertising director of Swift & Company, recently told a meeting of food store executives in Chicago.



V. D. BEATTY

Participating as an advertising consultant at Operations, Inc., Beatty told the food store operators that recent surveys reveal women are interested in more than just price and quality when it comes to selecting the place where they buy food. Price and quality both are important factors, he said, but too much space is being devoted to 'phone book' listings

in retail advertisements today and not enough to other important factors which help Mrs. America decide where she wants to shop.

"Every retail dealer should make some attempt to find out what appeals most to his customers and then make use of this information when drawing up his ads," Beatty suggested. "Information such as how far from the store customers live, whether they walk or drive to market, how often they shop, why they shop where they do, how long they have shopped at a particular store, why they quit trading at their last store, and many other bits of similar information all are important. This information can be obtained without too much effort or expense and will be invaluable in helping to decide what has strongest appeal and should be featured most often in store advertisements."

Beatty said that retail dealers often find out surprising facts about their patrons which enable them to advertise to the group much more effectively.



SPECIFICATIONS: Pail and stock pot illustrated measure 12 inches in diameter. Capacity: over 4 gallons.

SAVE 40% AT THIS AMAZING LOW COST!



- Made from 18-gauge solid stainless steel
- Rugged construction insures lifetime service
- Seamless construction, drawn from single piece
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- Easy to handle; easy to clean
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- Inverted radius bottom*

*Inverted radius bottom is an exclusive feature incorporated into all Stainless Steel pails. Patents pending.

Cut down on your meat handling costs and step up the efficiency of your plant with *lifetime-lasting* STAINLESS STEEL PAILS. Exterior reinforcing insures a lifetime of rough use without repair or replacement costs. These completely sanitary meat handling, storage and cooking pails are meeting the demands of the packing industry and winning the acclaim of both large and small packers and sausage manufacturers. Order direct for quick delivery!

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AS THEY LIKE IT!

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	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓		✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

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RECENT UNION ACTIVITY

- Members of the AF of L Local 545 in St. Louis voted this week in favor of a strike at the Krey Packing Co., Heil Packing Co., Sieloff Packing Co. and American Packing Co. The vote affects 2,200 workers. The current agreement between the union and the packers, which expires at midnight on October 27, provides wage rates of \$1.16 to \$1.47 an hour for men and \$1.08 to \$1.32 an hour for women, according to Henry Friese, president of the union. Friese said the union is seeking a health and welfare fund amounting to \$1.60 a week per worker, an additional paid holiday and wage increases based on government cost-of-living index rises since the last wage boost in January.
- In recent NLRB elections at the Rath Packing Co., Waterloo, Ia., and Armour and Company, Fort Worth, Tex., the United Packinghouse Workers of America (CIO) won the right to represent the employees.
- A pay increase of 5¢ an hour was granted UPWA Local 176 by the Sioux City Stockyards, according to George J. Paulson, UPWA stockyards director. This is the second wage increase won by the local this year, the previous one being 7¢ last May.

WISCONSIN WINS NLSMB

JUDGING EVENT AT ROYAL

The University of Wisconsin won the collegiate carcass judging contest at the American Royal Livestock Show for the second time in a row, and needs only one more victory to keep the NLSMB trophy permanently. The contest included the judging and placing of beef, pork and lamb carcasses. Fourteen universities and colleges from across the country competed, the largest number ever represented in this educational feature, which is sponsored by the National Live Stock and Meat Board. The number of schools that will be competing next year will be much greater, according to R. C. Pollock, general manager of the Board.

The American Royal was held in Kansas City this week.

GENERAL AMERICAN HISTORY COMMEMORATES 50th YEAR

"GAT: A History of the General American Transportation Corporation, 1898-1948," which has just been published, commemorates the fiftieth anniversary of the founding of the East Chicago company. The 198-page book discusses the development of car lines, leases and rentals, car manufacturing, storage terminals and precooling operations, and contains a financial history, an outline of General American organization and operating policies and a chronological table and personnel list. It was written by Ralph C. Epstein, Ph. D., professor of economics and business organization, University of Buffalo.

Cerelose

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Amigold

BRAND

YELLOW CORN FLOUR

**Meat packers find these products
improve quality.**

**Our technical division will furnish
information and advice
without obligation.**

CORN PRODUCTS SALES COMPANY

17 Battery Place

New York 4, N. Y.

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REFRIGERATE!



BATAVIA *Refrigerated* BODIES

LIFE BEGINS AT 40°! And when LIFE BEGINS, QUALITY ENDS. Bacteria action steals the bloom off your meat, causes slime, discoloration, trim losses. But there's a simple answer: Follow the leaders and choose a BATAVIA REFRIGERATED BODY. Here, in this *cooling room on wheels*, your meat retains its natural beauty, natural goodness around the clock. Let our sales engineer show you why a BATAVIA BODY DOESN'T COST, IT PAYS!

BATAVIA BODY COMPANY - BATAVIA, ILL.

DON'T INCUBATE—REFRIGERATE



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Up and down the MEAT TRAIL

Personalities and Events of the Week

- **Harry J. Williams**, vice president and general manager, Wilson & Co., Inc., Chicago, has announced the appointment of **Arthur L. Schmuhi** as safety director for the company. He succeeds **Milton Meyers**, who has been placed in charge of the casualty department.
- At the annual meeting of the **Monroe Packing Co. of Gary, Ind.**, which was held this week, **J. F. Stanek** was elected chairman of the board of directors; **E. J. Lichtenstein** was reelected president and **Marguerite Stanek** was reelected secretary-treasurer. **W. D. Swigert**, who has been manager of the firm, was elected vice president to fill the vacancy created by the death of **E. O. Lichtenstein**.
- **John Moninger** of the American Meat Institute was elected a director of the Training Within Industry Foundation of Summit, N. J., at a meeting in New York city last week. The Foundation is a not-for-profit corporation engaged in research in managerial and supervisory problems. Officers include the men who were responsible for the Training Within Industry program during World War II. Others elected to the board last week are **C. H. Murray**, vice president in charge of public relations of **Armco Steel Corporation**, and **F. W. Pierce**, vice president and member of the board of the **Standard Oil Company of New Jersey**.
- **R. C. Pollock**, general manager of the National Live Stock and Meat Board, Chicago, addressed members of the **Tulsa Farm Club** recently on "Current Trends in the Livestock and Meat Industry."
- **Chicago Livestock Industries Club** will hold its first meeting of the season on Wednesday, November 3, with dinner at 6 p.m. preceding the meeting in the North Shore room of the **Triangle restaurant** at 225 So. Wabash ave. The cost of the dinner will be \$2.50. The nominating committee will present its recommendations for officers for the year. **Col. Paul Logan**, director of food research of the **National Restaurant Association**, will address the club on "Meat and the Public-Feeding Industry." Those interested in joining the club can arrange for reservations by calling **Russel Ives**, secretary, at Wabash 2-4686, Extension 24.
- The **St. Louis Independent Packing Co.** has been granted a building permit to alter its seven-story plant at 3815 Chouteau. Approximate cost will be \$8,000.
- **Oscar Mayer & Co.** is increasing its cooler facilities at **Davenport, Ia.** The

STARK, WETZEL SALUTES 4-H CLUB CHAMPIONS

For years Stark, Wetzel & Co., Inc., Indianapolis, Ind., has encouraged the production of better livestock by buying prize winners sponsored by 4-H Clubs in the state. This year the company exceeded all previous efforts, spending \$55,000 for prize stock. Ninety-two head of cattle were purchased, directly benefitting ninety-four 4-H Club boys and girls. Among the prize winning stock, other than cattle were the grand champion hog, purchased by the packer for **Koehler's Super Market**, and the reserve champion hog, purchased for the **Atlas Super Market**. Other prize stock was purchased for a number of the company's dealers.

To bring home the full weight of its interest in better livestock production



in the state, Stark & Wetzel dealers were photographed with the stock at time of purchase. The pictures were used in full page ads in metropolitan dailies. Each ad also carried a listing of dealers, restaurants and hotels at which the processed livestock could be obtained.

Several of the pictures are shown above. *Top (l. to r.)* J. Rowland of Rowland Market, Harry Huston, Stark & Wetzel salesman and Lowell Barker, 4-H Club winner. *Top right*, Harold Koehler of Koehler Super Market, Barbara Meal with the grand champion hog and Frank Stark, vice president of Stark, Wetzel & Co. *Below*, Don Kennedy, Stop & Shop Super Market; George W. Stark, president, Stark, Wetzel & Co.; and Alan Myers, Doyle Hobbs and Lloyd Arthur with their prize stock.

addition will double the plant capacity and permit processing of 2,800 hogs daily. The Davenport plant, formerly the Kohrs Packing Co., was acquired by

Oscar Mayer in November 1946. At that time approximately 200 persons were employed, but operations have been increased so that today it has a payroll of

Up and Down the TEE-PAK TRAIL

Dear Boss:

Here's the dope on Smoked Beef Tongue you asked me to check into. I find that Tee-Pak Casings are ideal for this product, so here goes: After tongues are removed from the head they are carefully washed, hung by the gullet end and chilled at 38° F. for 12 to 24 hours. Then they are trimmed the same as for short cut or canner tongues, all fat on base and root, glands, soft palate and bones removed, at the same time being sure to sever gullet bone. Be careful not to cut or score tongues in handling. Soak overnight before curing in a strong pickle solution. This loosens mucous tissues so that the surface coating and saliva is easily rubbed off. Then, rub the tongues lightly with fine salt, artery or spray pump with pickling solution and cover with pickling solution in curing vats.

After the curing is completed, remove tongues from pickle, scrape the upper surface smooth and brush and wash the outside clean.

Use a Tee-Pak 200 x 16 light weight Casing for 2-3 lb. tongues.

Use a Tee-Pak 200 x 18 light weight Casing for the 3-4 lb. tongues.

Use a Tee-Pak 300B x 18 light weight Casing for 4-5 lb. tongues.

or Use a Tee-Pak 2½ x 18 high stretch Casing for 2-5 lb. tongues.

Use a Tee-Pak 3¼ x 20 high stretch casing for over 5 lb. tongues.

These Casings should be drilled with one or two double ¼" vent holes two inches from the end and should be tied just below these holes before soaking. Now stuff the tongues gullet end first, bend back the tip of the tongue in casing so that the smooth, attractive side is towards the outside, and the whole package is snugged down tightly and tied firmly with a hanger tie.

An alternate method is to use undrilled casings not previously tied. In this method the tongue is placed in the horn tip end first with the tip folded back so that the underside of the tongue doesn't show so much through the casing. It is then stuffed into the pre-soaked casing, the ends tied using a hanger tie at the tip end. The tongue is worked up into the casing to make it more compact before the second tie is made. The use of a stockinette is optional by either method.

Then you hang the tongues on the smoke rack, gullet end down for better draining and processing, and smoke to the desired color and flavor, usually to an internal temperature of 140° F. After smoking, shower in warm to hot water for a few minutes; cool to room temperature and place in storage cooler.

A good idea, Boss, is to have cooking instructions and sauce recipes printed on the casing as an additional help to the housewife.

Regards—

Joe,



Ask for
Tee-Pak
Wienie-Pak
Aqua-Pak
Food Containers

TRANSPARENT PACKAGE CO.
3520 S. Morgan St.
CHICAGO 9, ILL.
428 Washington St., New York, N.Y.
263 Terminal Bldg., Toronto, Canada



PERK PROMOTES DOG FOOD TO AID CHARITY

A COMBINATION campaign designed to sell its dog food and to aid a worthy charity—the Master Eye Foundation—in providing dogs to aid the blind, has just been started by Perk Foods Co. of Chicago.

In support of the Master Eye Foundation the dog food company is sponsoring a prize letter contest on "Why the Blind Should Own Master Eye Dogs" and is also contributing a portion of profits on dog food sales.

The idea for the Master Eye crusade originated at a meeting attended by Henry Staffel, president of the Perk Foods Co., the Most Reverend Bernard Sheil, D.D., president of the Master Eye Foundation, and J. L. Sinykin, Master Eye director of training. Staffel's original interest in the meeting was to make his firm a patron of the Foundation through contribution of \$10,000. However, Bishop Sheil had another plan to propose.



Bishop Receives Staffel's Contribution

"The time has come," he said, "to break away from the traditional concept of a charity as the sole responsibility and hobby of a few wealthy people. Let's make business a sponsor of charity. Many an advertiser sponsors radio entertainment to win good will toward its product, why not win that good will by sponsoring the need of the blind for Master Eye dogs?"

Staffel's imagination was fired by the idea and he topped the Bishop's suggestion of a sales commission with his offer of the entire profit on sales of Perk dog food when the can labels are sent to the Master Eye Foundation.

"We will invest our profit for today in advertising good will for the future," Staffel declared. "We expect to be in business for many years after we have helped the Foundation achieve its objective. Thus we hope for a substantial increase in volume today, and expect to hold that volume in future years by the continued good will of the dog owners."

On October 15 Chicagoans were told about the new experiment in merchandising and charity in a full-page advertisement in the *Chicago Tribune*. The ad launched a crusade to provide Master Eye dogs for the blind and



announced a contest with \$5,000 in prizes to be given by the Perk company for the best letters on "Why the Blind Should Own Master Eye Dogs."

The Perk company will contribute to the Master Eye Foundation the entire profit on the particular sale of dog food represented by the contest entry labels and all other Perk labels sent to the Foundation.

A reprint of the *Tribune* ad has been mailed to 12,000 grocers within a 40-mile radius of Chicago. Daily newspapers in Illinois, Michigan, Wisconsin, Indiana and Iowa have been asked to help the Master Eye cause by publicity.

about 700. At present only hogs are processed, but the company plans to erect a new building for the processing

of beef, calves and lambs.

● Young Gene Rizek was awarded the E. A. Cudahy trophy, a watch, as the



WINTER'S TOUGH ON TRUCKS— GET 'EM READY NOW!



THE RIGHT TRUCK FOR EVERY JOB

International builds the only complete truck line—a truck of the right type, size and power for every delivery and hauling job.

**International—
Standard of the
Highway**

TRUCKS must give top-grade performance in winter. Let *International* winterize them *now*. International Dealers and Branches are ready:

- With precision tools and machines to analyze and correct truck problems.
- With factory-trained mechanics.
- With International Parts that fit accurately, wear better and last longer because they are just like the originals in International Trucks.

- With International Exchange Units—rebuilt by factory methods to perform like new and to cost you less than new units do.

- And with International-Approved Truck Accessories to increase efficiency, safety and driver-comfort.

For expert maintenance service that provides truck-stamina for tough winter operation, take your trucks to your nearby International Truck Dealer or Company-owned Branch *NOW!*

*Tune in James Melton on
"Harvest of Stars."
CBS Wednesday Evenings.*

INTERNATIONAL



Trucks

The Emblem Identifies Great Trucks



Motor Truck Division • INTERNATIONAL HARVESTER COMPANY • Chicago

**QUALITY'S
"IN THE
BAG..."**



**With
FORM-BEST STOCKINETTES**

(Reg. U. S. Pat. Off.)

FORM-BEST are stronger . . . give your hams better shape . . . give you more profit.

FORM-BEST are non-absorbent . . . prevent shrinkage, therefore, give you a larger profit.



FORM-BEST are woven stronger
... stretch better ... go on faster
... save time and money.

Manufactured by the makers of

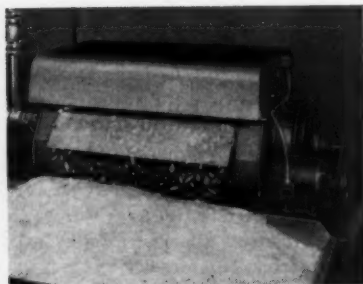
PIN-TITE

reinforced shroud cloth.
Look for the Red Stripes.

*Cincinnati Cotton Products
COMPANY*
Cincinnati 14, Ohio

**NEW LOW ICE COSTS
FOR SAUSAGE MAKERS!**

**PERFECT ICE FOR AS LOW AS 5¢ PER 100 LBS.
FROM AMAZING NEW BELT ICE MAKER**



- Simplicity in design practically eliminates maintenance costs.
- Adjust ice to thickness desired.
- Ice doesn't clog, cake or jam machine.
- No need to continually weigh ice—given size container always weighs same.

Don't buy any cracked ice making machine until you've checked the new Belt-Ice Maker. Light weight, flexible ice producing stainless steel belt gives you all the ice you want constantly and without

maintenance worries. Use with your own ammonia, brine or freon systems, or install with separate compressor. Write for details.

REFRIGERATING AND

Buildice
COMPANY, INC.

MANUFACTURING ENGINEERS

2610 S. Shields Ave. Chicago 16, Ill.—Phone: CA lumet 5-1100

Branches: Milwaukee, Minneapolis, Philadelphia

— WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES —

exhibitor of the grand champion Hereford calf at the 4-H Club Fat Calf show held in Wichita, October 5 to 9. He sold his calf at \$2 a lb. Evelyn Rizek, Gene's sister, exhibited the grand champion barrow, which was bought by the Cudahy Packing Co. at 75¢ a lb. Cudahy bought 119 of the 186 calves, all the lambs (43) except the grand champion and all the hogs (110) entered in the event.

• A. A. Eckerson has been appointed manager of the Swift and Company meat packing plant at Jersey City, N. J., replacing H. W. Tenney, who has been transferred to the company's general office in Chicago where he will be in the president's office. Since 1928 Eckerson has had charge of the margarine division of Swift at Jersey City and prior to that he was associated with his brother in the Eckerson Co., margarine manufacturer. This company was sold to Swift in 1928.



A. ECKERSON

• The luncheon of the National Meat Canners Association, held in connection with the annual convention of the National Canners Association at Atlantic City, will be Tuesday, January 18 at Haddon Hall. Guests will include officials of can companies, steel companies and representatives of the food trade press.

• At the annual meeting of the Institute of Internal Auditors held recently in Chicago, Arthur J. E. Child, assistant treasurer of Canada Packers, Ltd., was elected president. This is the first time that a Canadian auditor has held that office.

• The E. Kahn's Sons Co. is enlarging its hog cutting facilities at its Cincinnati, O. plant. Cost of the construction is estimated at \$75,000.

• The grand champion barrow at the Bushnell (Ill.) Junior Market Hog Show and Sale, October 16, was purchased by the Mid-West Order Buyers, National

**Government Inspected Plant
at Albany Nears Completion**

The State National Kosher Provision Co. has reached the final stages of construction of its new government inspected sausage manufacturing building at 82-86 Westerlo st., Albany, N. Y. The plant is being completely equipped with the latest in sausage manufacturing equipment. It will have a weekly sausage capacity in excess of 60,000 lbs.

The Aberman brothers of Albany, owners of the concern, announced that they intend to continue the manufacture of sausage in their present plant which operates under Albany city inspection.

Stockyard hog, exhibitor Duroc we

• August Double O has resigned with the c week.

• H. J. M Co., Chicago annual winter brated his packing American New York

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Brooke of the J Kingan recently con the indus last Friday pany's an at Atlanta the Amer blem by H of Kingan

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Stockyards, Ill., for \$1.36 per lb. The hog, exhibited by **John Block**, was a Duroc weighing 240 lbs.

● **August G. Ott**, president of the Double O Sausage Corporation, Chicago, has resigned and severed all connections with the company, it was announced this week.

● **H. J. Mayer, sr.**, H. J. Mayer & Sons Co., Chicago, left recently for his annual winter stay in Florida. He celebrated his fifty-seventh year in the meat packing industry by attending the American Meat Institute convention in New York.

Kingan Employee Finishes Fifty Years in Industry

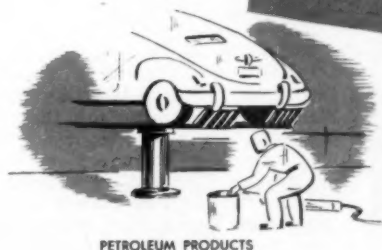
Brooke N. Jones, assistant manager of the Jacksonville, Fla. branch of Kingan & Co., Indianapolis, who recently completed 50 years of service to the industry, was honored at a dinner last Friday in connection with the company's annual regional sales conference at Atlanta, Ga. He was presented with the American Meat Institute's gold emblem by **Howard C. Greer**, vice president of Kingan & Co.

While still in his teens, Jones started as a messenger boy in the Richmond office of Kingan. When he was 21 he was a country salesman with a territory in North Carolina. Later he was credit manager at the Richmond branch. In 1914 he was transferred to Jacksonville as manager, a position he held for a quarter of a century. For the last eight years he has been handling sales contacts and special assignments for Kingan at the Jacksonville branch.

Maxmilian Calm, Head of Preservaline Firm, Dies

Maxmilian Calm, president of the Preservaline Mfg. Co., Brooklyn, N. Y., manufacturer of sausage curing materials, died recently as the result of a heart attack. He was the son of the late **Emil C. Calm**, who operated the company in 1877. Upon his father's death Maxmilian Calm became an active member of the board of directors of the company and succeeded his brother, **Edward Calm**, to the presidency in 1913, holding the position until his death. During this period the company expanded its operations and established branches and agencies in Europe, Central and South America, India, the Orient, Australia and New Zealand. More recently the company has concentrated on its domestic activities and has emphasized assisting its customers with operational and processing problems.

In 1946 Mr. Calm organized the Calm Foundation, devoted to research and development in the field of efficient meat packing operations. This Foundation, in association with Columbia university, is at present engaged in research to discover possible applications of ultra short wave emanations to the preservation and processing of meat food products.

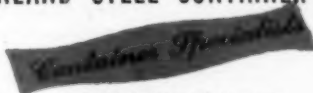


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for America's
Finest
Products....**

INLAND STEEL CONTAINERS

lead the industry with experience
in fabrication, originality in design,
extensive material resources
and facilities.

INLAND STEEL CONTAINER CO.



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Chicago 38, Illinois

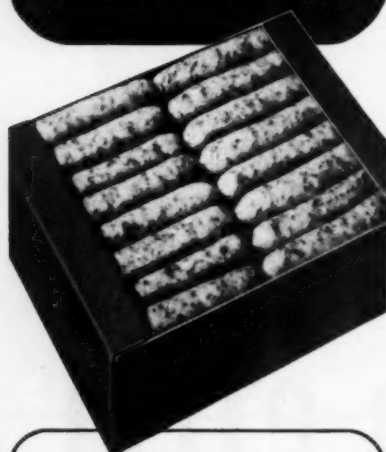
PLANTS AT: CHICAGO • JERSEY CITY • NEW ORLEANS.



CUT BREAKAGE LOSSES

Depend on Twice-Tested

CUDAHY'S *Selected* Sheep Casings



For smooth, fine-looking pork links, be sure of uniform size and strength with—

CUDAHY'S *Selected* Sheep Casings

Whatever your casing needs... orders filled quickly from over 79 different sizes—including fine, imported casings.

Our Casings Sales Experts will advise you on request.

**THE
CUDAHY PACKING CO.**

221 N. LaSalle Street
Chicago 1, Ill.

National Safety Congress

(Continued from page 13.)

who has had an accident requiring medical attention, no matter how unimportant the injury, is visited personally the next day on the job by the safety director. In all lost-time accidents, a representative of the medical department visits the employee at his home. Both of these contacts are made on a friendly fact-finding basis.

"Let's Sell the Safety Engineer to the Boss and Public" was the topic of William S. Haines, manager of Safety & Claims Service, Inc., Chicago, who stressed the need for interesting and reader-level presentation of safety reports to enhance the professional standing of the safety engineer. In the discussion that followed the talk it was noted that while the cost of various industrial accidents has been tabulated, this factual information has not been used in selling safety to management. The varying compensation rates in different states complicate this task.

Milton W. Meyers, casualty director of Wilson & Co., spoke on "Accident Prevention In South American Packing Plants." In describing how the safety programs at the company's South American plants have been overhauled, he stressed the need of securing the support of top management and the supervisory forces before attempting to reach the worker with any safety plan. He also commented on the fact that 50 per cent of the South American plant workers wear no shoes, especially those on killing and cutting floors.

The luncheon speaker on the second day was Fred Smith, management consultant, General Shoe Corp., Nashville, who talked on "The Human Side of Safety." He stressed the necessity of selling oneself to management and the worker, stating that salesmanship is a necessary talent for a successful safety engineer.

The meat packing section ended with a discussion on mechanical phases of safety under the chairmanship of Harschnek of Swift. Leaders were: Pochop of Morrell at Sioux Falls who discussed "Safety Devices"; Phil Hovind, safety chairman of Geo. A. Hormel & Co., on "Plant Safety Lighting," and Sweet of Morrell at Topeka, on "Safety Improvements Found Necessary on Equipment Purchased or Leased and Claimed Safe."

The discussion leaders had photographs of equipment safeguards in use in their plants. It was apparent from the general discussion which followed that safety equipment considered new in some plants has been used for a number of years in others, indicating need for exchange of safety ideas.

Tentative plans for next year's meeting call for an actual demonstration of on-the-job safety training in the meat packing industry. A panel of doctors and registered nurses from meat plants will discuss the relationship of the medical department to safety work in the meat industry.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Plates"—most reading for every sausage manufacturer



**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

MEAT STORAGE STOCKS DECLINE IN SEPTEMBER

Meat stocks in refrigerated storage were reduced by 135,000,000 lbs. during September, the U. S. Department of Agriculture announced. Above average withdrawals of meats occurred for all items except beef and frozen lamb and mutton during that time.

Pork stocks declined 125,500,000 lbs. during September, October 1 stocks amounting to 234,298,000 lbs. compared with September 1 holdings of 359,794,000 lbs. However, current holdings were larger by 38,500,000 lbs. than those held on October 1, 1947.

Beef stocks increased contra-seasonally by 4,100,000 lbs., as holdings advanced 68,837,000 lbs. on September 1 to 72,979,000 lbs. on October 1. However, this amount remains considerably smaller than the total stocks reported a year earlier. The increase of lamb and mutton holdings was slight, moving from 9,847,000 lbs. a month earlier to 10,564,000 lbs. Other meats and meat products accounted for the balance of the drop in meats and lard in cold storage.

Lard and rendered pork fat, following the pattern of meats, was off 42,500,000 lbs. Holdings on October 1 of 97,020,000 lbs. compared with 139,751,000 lbs. a month before.

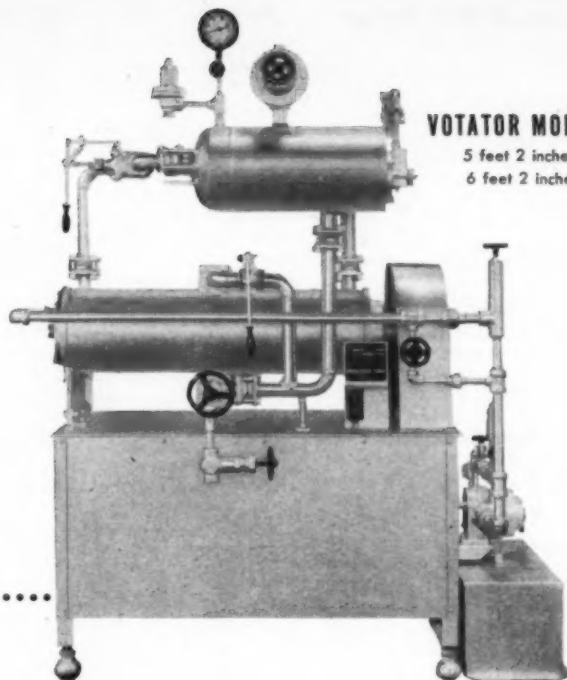
NEW COLD STORAGE LAWS

"The need for new cold storage laws is essential," said Edgar M. Burns, president of the National Association of Refrigerated Warehouses, Inc., in recent address to the National Association of Commissioners, Secretaries and Directors of Agriculture and the National Association of Marketing Officials.

"There is a serious need for new state laws governing the storage of perishables because the states have not revised laws passed many years ago to bring them into conformity with modern methods of handling and storing perishables," said Burns. "Many states limit the storage period on certain commodities to one year when it is now a simple matter to hold these commodities under conditions which will preserve their freshness for much greater periods. Other laws require the stamping of 'Cold Storage Product' in large letters on commodities held under refrigeration. This labeling tends to brand the product as inferior which is definitely not the case."

In making inspections of commodities in storage, Burns also called on the state authorities to employ only those inspectors who are familiar with food-stuffs. Warehousemen should not be required to make excessive inspections or to make inspections requiring the tearing down of piles in storage and similar work for which they are not compensated.

Watch the Want Ads for good men.



VOTATOR MODEL L51A

5 feet 2 inches wide
6 feet 2 inches long

3,000 pounds of top-quality Lard per hour!

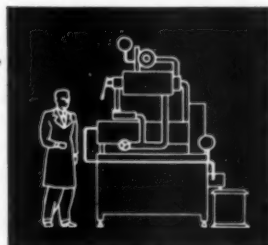
You could hide this VOTATOR lard processing unit in the pantry. It chills and plasticizes 3,000 pounds per hour on a continuous basis. Add these facts together—you have lard production at very low cost per pound. In view of the closed, controlled character of the process, that means not just lard but lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities up to 10,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.

150 Broadway, New York City 7

2612 Russ Bldg., San Francisco 4

Twenty-two Marietta Bldg., Rm. 1600, Atlanta, Ga.



Votator
LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation

Swift Safety Achievement

(Continued from page 14.)

cident conscious than formerly and likely to go to our doctor's office with minor cuts that formerly would be ignored. Everyone connected with safety work knows that it is highly desirable to have all minor cuts properly dressed in order to prevent infection. Nevertheless, it seemed to us that 10 per cent of the employees supplying 50 per cent of the doctor's office business was too high a percentage.

These figures prove to us that we do have accident-prone individuals that certainly require more supervision from a safety standpoint than the average worker. On the other hand, we have individuals who go for years without any kind of accident. Having these accident-prone individuals has caused us to consider a number of solutions. Education can often be utilized to eliminate accidents and quite often a thorough study of the employee in question, with a view of possible change in jobs, might be the answer. Still another angle we have followed is a thorough investigation of conditions surrounding the accident-prone employee. Sometimes it is not his fault at all and the accidents that he encounters can be attributed to the conditions surrounding him. Still others, such as plain infraction of safety rules, we have handled on exactly the same basis we would any other type of poor workmanship.

Prompt Investigation Made

All accidents, however minor, are investigated promptly. The mechanics of handling are briefly: In case of an accident, an accident report is filled in by the department foreman. We insist on the department foreman making out the report personally—it is never delegated to the clerk in the department. In the report he gives all of the details of the accident. The injured employee is immediately sent to the first aid station for treatment and a copy of the accident report is sent to both the doctor's office and superintendent's office.

After medical attention and first aid are administered, the injured employee returns to his department and the foreman makes a thorough and detailed investigation of the accident, its cause and measures that can be taken to prevent a recurrence.

At 8 a.m. each day, our safety director makes a permanent record of all accidents of the previous day. Should the injured employee fail to report for work on any of the first three days after his accident, an investigation is made to find the cause of his absence. The foreman of the injured employee also notifies the doctor's office in case of an injured employee failing to report for duty. The purpose of all this is to make sure of the cause for which the injured employee is off. That is, if it is due to the injury received in the accident or for some other cause.

As a result of this checkup and the fact that employees know it is made, we have eliminated many one- and two-day

ROUND TABLE

Leaders of the meat packing forum discussion on equipment safeguarding were, l. to r.: Joseph Pochop, John Morrell & Co., Sioux Falls, S. D.; Robert A. Harschnek, Swift & Company, Chicago; Phil Hovind, Geo. A. Hormel & Co., Austin, Minn., and Louis F. Sweet, John Morrell & Co., Topeka, Kans.



lost time accidents in which the employee is merely seeking an excuse to be absent from work a day or two.

Another important function of our safety director, or in his absence some member of the safety committee, is to visit each one of the employees at work on the regular shift after an accident and inquire as to his welfare. This gives us a personal touch that we consider well worthwhile.

We receive safety posters and bulletins put out by the National Safety Council. We get about 45 monthly. This takes care of each bulletin board in our plant. They are kept under glass and changed each month. They have been very helpful in creating interest.

One of the main uses of the display method of creating interest is centered in our safety booth which is located near the entrance of our plant cafeteria. This booth is under the personal direction of our safety director, who takes a lot of pride in it. He is somewhat of an amateur cartoonist and very original in the arrangement of the displays. The display booth is about 3 ft. wide by 12 ft. long, and gives plenty of room for him to exercise his ingenuity. It is not at all uncommon to find an interested group of employees gathered in front of the display.

Our principal endeavor in the use of posters, bulletins and the arrangements of our safety booth is to keep it current and pertinent. For example, we post on our safety booth the date of the last lost time accident. We also have a comparison of our monthly lost time accidents record, both for the current year and the year preceding.

The National Safety Council magazine and pamphlets that we receive are culled for ideas which our safety director uses in preparing posters and arranging his displays. He also gets ideas from the various pamphlets and advertisements put out by the manufacturers of safety equipment.

To sum up, we have been able to accomplish what we have done in safety work by continually preaching safety to our employees working through the supervisors and through the union until everyone in our plant understands that safety is a part of his daily duties. While we continue to make our regular monthly inspections, our safety director is given ideas for correction daily by the employees. If the suggestion is worthwhile the employee is given an explana-

tion as to why we do not regard it necessary and thank him for his cooperation and ask him to continue to keep his eyes open for other unsafe items.

Suggestions for the elimination of safety hazards are handled through our regular suggestion committee and suitable awards are made for those that are adopted. The plant manager takes active interest in the safety work at the Kansas City plant. Not only this, but he has been successful in selling the safety idea to the heads of the commercial department. He almost invariably touches on safety at meetings with the employees which we conduct at our plant from time to time. This, coupled with the fact that we have an active safety committee set up and make the proper use of bulletin boards and posters, has resulted in a reduction in our frequency rate so that we expect in 1948 to equal or better our record in 1947. In fact, we are shooting for a frequency rate of around 3.0.

We have found that after the original idea is started and sufficient people are interested, the thing has a tendency to snowball; and in the succeeding years,

FREQUENCY RATE COMPARISON

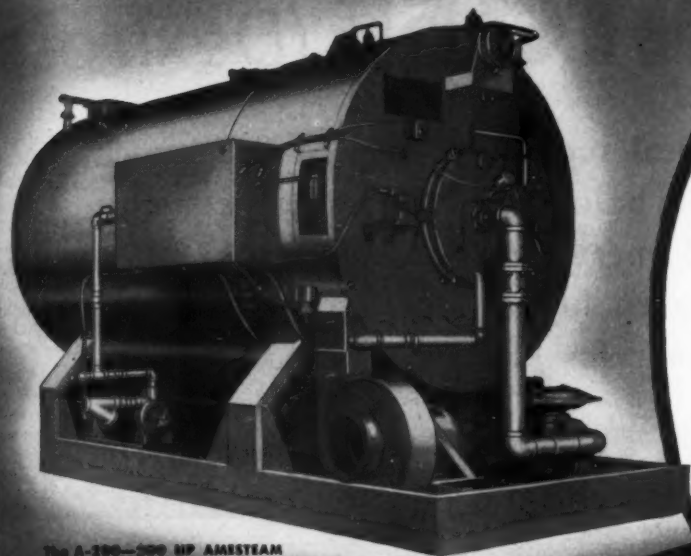
Year	National Safety Council	Swift & Company, Kansas City
1944	30.44	36.80
1945	29.60	25.80
1946	36.47	24.00
1947	22.19	5.33

provided that the interest of everyone is kept up, the result will be increasingly good. As an example, we used to have in the neighborhood of 8 to 14 lost time accidents monthly. If we were to have as few as 5 or 6, we considered that we had an extraordinarily good month. Now, if we have as many as two accidents in one month, we think we have had a very disastrous month. In 1947 we had a total of 27 lost time accidents. In 1944 we had 241 lost time accidents.

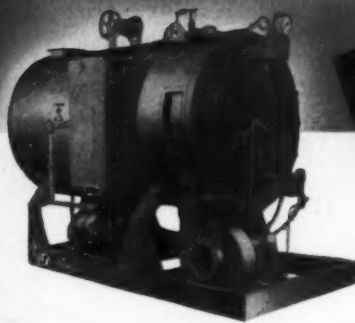
You can readily appreciate the effect the reduction of lost time accidents has had on the personal suffering, discomfort and financial troubles of the injured employees and their families, and last, but not least, the savings to Swift & Company.

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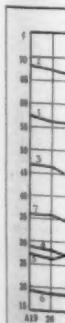
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MARKET SUMMARY

DETAILED INFORMATION INDEX

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L. C. I. Prices	36	Livestock	44

Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steers, \$2.00 lower to 50c higher; heifers, \$1.50 lower to 50c higher; cows, 50c to \$1.00 lower; canners and cutters, 50c to \$1.00 lower; bulls, 50c to \$1.00 higher; calves, steady to \$1.00 higher.

	Thurs.	Last wk.
Chicago steer top...	\$36.50	\$39.00
4 day cattle avg...	31.25	32.00
Chi. heifer top	34.00	37.50
Chi. bol. bull top...	23.50	23.00
Chi. cow top	22.50	23.50
Chi. cut. cow top...	16.50	17.00
Chi. can. cow top...	15.50	16.00
4 day can.—		
cut. aver	15.50	14.50
Kan. City, top	28.00	39.50
Omaha, top	32.50	40.00
St. Louis, top	35.00	35.00
St. Paul, top	34.50	37.00
Receipts 20 markets		
4 days	315,000	262,000
Slaughter—		
Fed. Insp.*	271,000	272,000

BEEF

Carcass, good, all wts.: Mostly lower.

Chicago	50½@51	51 @51½
New York	49 @54	50 @54½
Chi. cut., Nor.	30½@31	31½
Chi. bol. bulls.	35 @35½	33 @33½
Chi. can., Nor.	30½@31	31½

CALVES

Chicago, top	\$32.00	\$31.00
Kan. City, top	28.00	28.00
Omaha, top	28.50	27.00
St. Louis, top	35.00	34.50
St. Paul, top	31.00	32.00
Slaughter—		
Fed. Insp.*	147,000	158,000
Dressed veal: Lower.		
Good, Chicago	36@45	38@46
Good, New York	36@45	38@47

*Week ended October 16, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 30c higher and average 41c higher; other markets steady to \$1.00 higher.

	Thurs.	Last wk.
Chicago, top	\$26.65	\$26.35
4 day avg.	26.07	25.66
Kan. City, top	27.00	26.50
Omaha, top	27.00	26.50
St. Louis, top	27.00	26.75
St. Paul, top	26.25	26.25
Corn Belt, top	26.25	25.50
Indianapolis, top	26.75	26.25
Cincinnati, top	26.75	25.75
Baltimore, top	27.50	27.25
Receipts 20 markets		
4 days	336,000	248,000
Slaughter—		
Fed. Insp.*	899,000	907,000
Cut-out	180-220-	240-
results	220 lb. 240 lb. 270 lb.	
This week	+.20 —.02 —\$1.17	
Last week07 —.46 —1.52	

PORK

Chicago: Mixed.

Reg. hams,		
all wts	46n	46n
Loins, 12/16	56 @57	55 @56
Bellies, 8/12	41½@42	42
Picnics,		
all wts.	36½@39	34½@36½
Reg. trim	35½@36½	34½@35
New York:		
Loins, 8/12	60 @62	58 @60
Butts, all wts.	55 @58	53 @56

LAMBS

Chicago, top	\$25.25	\$25.50
Kan. City, top	24.50	24.50
Omaha, top	25.00	25.75
St. Louis, top	25.25	25.50
St. Paul, top	25.25	25.75
Receipts 20 markets		
4 days	305,000	347,000
Slaughter—		
Fed. Insp.*	392,000	366,000
Dressed lamb prices: Mixed.		
Chicago, choice	47@49	48@50
New York, choice	48@51	48@51

Hides—Fats—By-Products

HIDES

Chicago packer hides: Moderate movement on several descriptions of hides this week—market in firm position. Native steers and Colorados moved ½c higher; heavy Texas steers up ½ to 1c; native cows sold ¼c higher; branded cows quoted higher and bulls moved up ½c. Calf and kipskins steady.

	Thurs.	Last wk.
Hvy. native		
cows	27 @27½	27 @27½
Nor. calf		
(heavy)	52½	52½
Nor. calf		
(light)	55	55
Nor. native		
kipskin	35	35
Outside small pkr.		
native, all weight		
str. & cows.	23 @24	24 @26

TALLOW, GREASES, ETC.

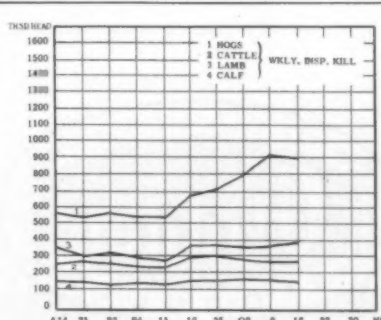
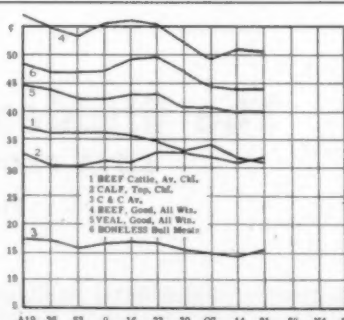
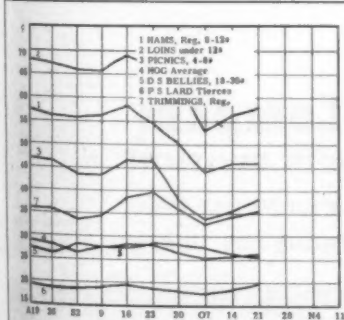
Chicago: A dull market prevailed this week with prices about steady. Offerings on better grades scant. Soapers indicated interest on better grades of tallow only. Lower grades more liberally offered at steady prices.

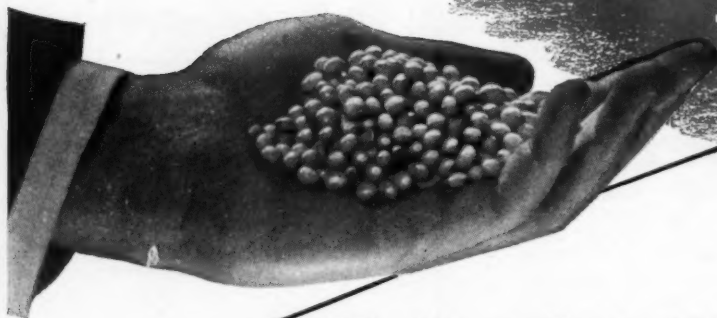
Fancy tallow ..	13	13
Choice white		
grease	12½	12½
Chicago By-Products: Mostly higher.		
Dry rend.		
tankage	*1.55@1.60	*1.50@1.60
10-11%		
tankage	*8.00	*7.50@8.00
Blood	*8.00@8.25	*7.50@8.00
Digester tankage		
60%	100.00	100.00
Cottonseed oil,		
Val. S. E.	19½pd	18½n

*F.O.B. shipping point.

LARD

Lard—Cash	19.45n	18.90b
Loose	20.25a	19.25b
Leaf	19.25n	18.25n
B—bid. N—nominal.		





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Federally Inspected Meat Production Continues Under Same Period in 1947

MEAT production under federal inspection during the week ended October 16 totaled 290,000,000 lbs., according to the U. S. Department of Agriculture. This production was 2 per cent below the 296,000,000 lbs. reported

ing period of the previous year.

Calf slaughter was estimated at 147,000 head, compared with 158,000 reported last week and 181,000 in the period last year. Output of inspected veal in the three weeks under comparison was

lbs., compared with 26,700,000 reported last week and 24,000,000 processed in the same week last year.

Sheep and lamb slaughter of 392,000 head compared with 366,000 head in the preceding week and 360,000 in the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 16,500,000, 15,400,000 and 15,100,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended October 16, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod. mil. lb.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Oct. 16, 1948.....	271	133.3	147	10.6	899	120.5	392	16.5	280.9
Oct. 9, 1948.....	272	134.9	158	21.3	907	124.3	366	15.4	295.9
Oct. 18, 1947.....	324	148.8	181	23.6	872	118.1	360	15.1	305.6

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Total lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Oct. 9, 1948.....	932	492	246	133	232	134	93	42	12.8
Oct. 2, 1948.....	937	496	249	135	236	137	92	42	12.5
Oct. 18, 1947.....	912	459	241	130	231	135	93	42	11.9

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

last week and 5 per cent below the 306,000,000 lbs. processed in the corresponding week last year.

Cattle slaughter was estimated at 271,000 head—about the same as the 272,000 kill reported last week but 16 per cent below the 324,000 recorded for the corresponding week last year. Beef production of 133,000,000 lbs. compared with 135,000,000 in the preceding week and with 149,000,000 in the correspond-

19,600,000, 21,300,000 and 23,600,000 lbs., respectively.

Estimated hog slaughter of 899,000 head was 1 per cent below the 907,000 reported for the week before, but 3 per cent above the 872,000 kill of the same week in 1947. Production of pork was 121,000,000 lbs., compared with 124,000,000 reported last week and 118,000,000 produced in the week last year. Lard production was estimated at 26,700,000

RESULTS BETTER AS HOGS AND PRODUCTS VALUES ADVANCE

(Chicago costs and credits, first three days of week.)

Although total receipts of hogs at Chicago were larger than last week, average costs of live hogs and pork product values advanced somewhat. The increase in product values was large enough to offset the higher cost of hogs and bring about improved cutting margins for all butchers tested. Light butchers regained a plus margin, cutting at plus 20c, mediums cut out at

minus 2c and heavies were in the weakest position at minus \$1.17, compared with minus \$1.52 last week.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	Value		per cwt. live	Pct. live wt.	Price lb.	Value		per cwt. live	Pct. live wt.	Price lb.	Value		per cwt. live
		per cwt. alive	per cwt. yield				per cwt. alive	per cwt. yield				per cwt. alive	per cwt. yield	
Skinned hams.....	12.5	48.2	\$ 6.03	\$ 8.72	12.5	48.4	\$ 6.05	\$ 8.57	12.9	49.5	\$ 6.39	\$ 8.96		
Picnics.....	5.6	38.1	2.13	3.09	5.4	38.1	2.06	2.93	5.3	37.1	1.96	2.75		
Boston butts.....	4.2	51.0	2.14	3.11	4.1	50.0	2.05	2.90	4.1	49.5	2.02	2.82		
Loins (blade in).....	10.1	56.8	5.74	8.29	9.8	56.3	5.52	7.82	9.7	52.8	5.12	7.08		
Bellies, S. P.....	11.0	41.7	4.58	6.63	9.5	41.5	3.94	5.60	3.9	39.2	1.52	2.16		
Bellies, D. S.....					2.1	25.1	.53	.75	8.5	25.1	2.13	3.02		
Fat backs.....					3.2	20.5	.66	.92	4.5	20.5	.92	1.32		
Plates and jowls.....	2.9	22.0	.63	.92	3.0	22.0	.66	.92	3.4	22.0	.74	1.06		
Raw leaf.....	2.2	18.4	.40	.50	2.2	18.4	.40	.57	2.2	18.4	.40	.58		
P. S. head, rend. wt.....	13.7	19.8	2.71	3.94	12.2	19.8	2.42	3.49	10.1	19.8	2.00	2.87		
Spareribs.....	1.6	47.0	.75	1.08	1.6	42.5	.68	.96	1.6	36.5	.58	.80		
Regular trim.....	3.2	35.5	1.14	1.67	2.9	35.5	1.03	1.49	2.8	35.5	.90	1.46		
Feet, tails, etc.....	2.0	18.5	.37	.54	2.0	18.5	.37	.52	2.0	18.5	.37	.52		
Offal and misc.....			.95	1.38			.95	1.35			.95	1.34		
Total Yield & Value.....	69.0		\$27.57	\$39.96	70.5		\$27.32	\$38.75	71.0		\$26.00	\$36.74		
Cost of hogs.....			Per cwt. alive				Per cwt. alive				Per cwt. alive			
Condemnation loss.....			.13				.13				.13			
Handling and overhead.....			.95				.83				.75			
TOTAL COST PER CWT.....			\$27.37	\$39.67			\$27.34	\$38.78			\$27.26	\$38.39		
TOTAL VALUE.....			27.57	39.96			27.32	38.75			26.09	36.74		
Cutting margin.....			+.20	+.29			-.02	-.03			-.17	-.21		
Margin last week.....			.07	.10			.46	.66			1.52	2.14		

AMI PROVISION STOCKS

Packers covered by the American Meat Institute provision stocks survey held a total of 151,900,000 lbs. of pork meats on October 16. This amount was 10 per cent smaller than the 168,700,000 lbs. held two weeks earlier, and indicated that the out-of-storage movement of pork products continued during the first two weeks of October. On the comparable date a year earlier 118,700,000 lbs. were in storage, 28 per cent less than current holdings. However, the 1939-41 average was much larger at 264,100,000 lbs. Holdings of lard and rendered pork fat declined during the two-week period from 81,400,000 lbs., to 72,500,000 lbs.

Provision stocks as of October 16, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows October 16 stocks as percentages of the holdings two weeks earlier and last year.

D. S. PRODUCT	Oct. 16 stocks as Percentages of Inventories on		
	Sept. 2, 1948	Sept. 18, 1947	Com-parable 1939-41 av.
Bellies (Cured).....	66	275	..
Fat backs (Cured).....	110	126	..
Other D. S. Meats (Cured).....	100	127	..
TOT. D. S. CURED ITEMS.....	75	202	..
TOT. FROZ. FOR D. S. CURE.....	83	266	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular.....	109	75	7
Skinned.....	98	80	53
All S. P. Hams.....	98	80	40
Hams, Frozen-for-Cure			
Regular.....	50	100	3
Skinned.....	80	91	38
All frozen-for-cure hams.....	78	91	29
Picnics			
Sweet pickle cured.....	94	102	49
Frozen-for-cure.....	100	271	83
Bellies, S. P. and D. C.			
Sweet pickle cured.....	101	133	87
Frozen-for-cure.....	70	2400	47
Other Items			
Sweet pickle cured.....	101	140	58
Frozen-for-cure.....	50	100	27
TOT. S. P. & D. C. CURED.....	..	112	63
TOT. S. P. & D. C. FROZEN.....	73	218	40
BARRELED PORK.....	100	60	22
FRESH FROZEN			
Loins, shoulders, butts and			
spareribs.....	80	100	89
All other.....	80	127	83
Total.....	84	113	86
TOT. ALL PORK MEATS.....	90	128	58
RENDERED PORK FAT.....	126	204	**
LARD.....	87	99	71

*Small. **Included with lard.

CHICAGO PROV. SHIPMENTS

	Week Oct. 16	Previous week	Cor. wk. 1947
Cured meats, pounds.....	24,285,000	25,042,000	20,986,000
Fresh meats, pounds.....	31,761,000	31,392,000	37,686,000
Lard, pounds.....	5,194,000	9,136,000	8,282,000

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Oct. 20, 1948

Choice native steers—	
All weights	55 @57
Good native steers—	
All weights	49 @52
Commercial native steers—	
All weights	40 @47
Utility, all wts.	34 @37
Hindquarters, choice	61 @64
Forequarters, choice	49 @51
Cow, commercial	34 1/2 @36
Cow, utility	33 @34
Cow, cutter and canner	31 1/2 @32 1/2
Bologna bulls, 500 up	35 1/2 @35 1/2

BEEF CUTS

Steer loin, choice	92 @97
Steer loin, good	73 @80
Steer loin, commercial	53 @55
Steer round, choice	52 @53
Steer round, good	48 @50
Steer rib, choice	76 @83
Steer rib, good	65 @70
Steer rib, commercial	47 @48
Steer sirloin, choice	95 @97
Steer sirloin, commercial	85 @86
Steer brisket, choice	54 @56
Steer brisket, good	51 @52
Steer chuck, choice	50 @51
Steer chuck, good	48 @49
Steer back, good	28 @30
Navel, good	33 @35
Fore shanks	22 @27
Hind shanks	1.75 @1.80
Steer tenderloins	77 @79
Cow tenders, 5 up	38 @38
Steer plates	

BEEF PRODUCTS

Brains	@ 7 1/2
Hearts	@ 31 1/2
Tongues, select, 3 lbs. & up, fresh or froz.	@ 39
Tongues, house run, fresh or froz.	@ 27
Tripe, cooked	@ 17 1/2
Livers, regular	@ 40
Kidneys	@ 19
Cheek meat	@ 31 1/2
Lips	@ 20 1/2
Lungs	@ 12
Melts	@ 12
Udders	@ 7 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	40 @41
Good, 225 lbs. down	37 @38
Commercial	34 @36
Utility	32 @34

VEAL—HIDE OFF

Choice carcass	46 @48
Good carcass	44 @45
Commercial carcass	39 @40
Utility	32 @34

LAMBS

Choice lambs	48 @50
Good lambs	47 @49
Commercial lambs	45 @46

MUTTON

Good	21 @22
Commercial	20 @21
Utility	19 @20

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	53 @55
Fancy skinned hams, 14/18 lbs., parchment paper	55 @57
14/16 lbs., parchment paper	50 @58
Fancy trim, brisket off, bacon, 8 lb. down, wrap	50 @52
Square cut seedless bacon, 8 lb. down, wrap	58 @60

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	49 1/2 @50
Reg. pork loins, under, 12 lb.	58 1/2 @59 1/2
Tenderloins	86 @91
Boneless loins	68 @69
Picnics, 4/5	43 @44
Skinned shldrs., bone in	44 1/2 @46
Spareribs, under 3 lb.	48 @50
Boston butts, 4/8 lb.	52 @53
Boneless butts, c.t., 3/5	60 @61
Neck bones	23 @25 1/2
Pigs' feet, fresh	10 @11
Kidneys	23 @24
Livers	25 @26
Brains	26 @27
Ears	17 1/2 @18
Snouts, lean in	18 @19

FANCY MEATS

Tongues, corned	88 @89
Veal breads, under 6 oz.	76 @78
6 to 12 oz. up	82 @85
12 oz. up	82 @85
Beef kidneys	24 @25
Calf tongues	24 @25
Lamb fries	75 @80
Beef livers, selected	56 @57
Ox tails, under 1/2 lb.	10 @10
Over 1/2 lb.	25 @30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	36 @37
Sp. lean pork trim, 85%	45 1/2 @47
Ext. lean pork trim, 95%	58 @58
Pork cheek meat	43 1/2 @44
Pork tongues	26 @26
Boneless bull meat	45 @45
Boneless chucks	45 @45 1/2
Shank meat	46 @46
Beef trimmings	34 @34
Beef cheek meat	31 1/2 @31 1/2
Dressed canners	31 @32
Dressed cutter cows	31 @32
Dressed bologna bulls	35 1/2 @36
Boneless veal trim	36 @36

DRY SAUSAGE

Cervelat, ch. hog bungs	50 @52
Thuringer	75 @77
Farmer	75 @77
Holsteiner	75 @77
B. C. Salami	83 @85
B. C. Salami, new con.	52 1/2 @54
Genoa style salami, ch.	96 @98
Pepperoni	82 @82
Mortadella, new condition	52 @53
Piccicola (cooked)	85 @85
Italian style hams	84 @84

DOMESTIC SAUSAGE

Pork sausage, hog casings	50 @52 1/2
Pork sausage, bulk	48 @48
Frankfurters, sheep casings	50 @52
Frankfurters, hog casings	49 @52
Bologna	41 @42
Bologna, artificial casings	41 @42
Smoked liver, hog bungs	46 @50
New Eng. lunch specialty	64 @65
Mixed luncheon spec., ch.	46 @46
Tongue and blood	31 @33
Blood sausage	31 @33
Sausage	32 1/2 @32 1/2
Polish sausage, fresh	49 @50
Polish sausage, smoked	51 @55 1/2

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 150 pack	45 @50
Domestic rounds, over 1 1/2 in., 140 pack	50 @55
Export rounds, wide, over 1 1/2 in.	80 @90
Export rounds, medium, 1 1/2 to 1 3/4 in.	50 @60
Export rounds, narrow, 1 1/2 in. under	1.15 @1.35
No. 1 weasands, 24 in. up	10 @12
No. 1 weasands, 22 in. up	7 @8
No. 2 weasands	5 @6
Middle sewing, 1 1/2 in.	1.15 @1.20
2 in.	1.20 @1.25
2 1/2 in.	1.20 @1.25
Middles, select, extra, 2 1/2 @2 1/2 in.	1.55 @1.65
Middles, select, extra, 2 1/2 in. & up	2.00 @2.10
Beef bungs, export No. 1	17 @18
Beef bungs, domestic	11 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @16
10-12 in. wide, flat	10 @11
8-10 in. wide, flat	7 @7

Pork casings:	
Extra narrow, 29 mm. & down	3.05 @3.25
Narrow, medium, 29 @32 mm.	2.90 @3.10
Medium, 32 @35 mm.	1.80 @1.90
Spe. medium, 35 @38 mm.	1.50 @1.60
Wide, 38 @43 mm.	1.40 @1.50
Export bungs, 34 in. cut	34 @36
Large prime bungs, 34 in. cut	25 @30
Medium prime bungs, 34 in. cut	16 @19
Small prime bungs	14 @15
Middles, per set, cap off	60 @83

SEEDS AND HERBS

Caraway Seed	Whole for Saus. @24 1/2 @29
Cominos seed	@29 @33
Mustard sd., fcy. yel.	@22 @23
American	@20 @20
Marjoram, Chilean	@27 @31
Oregano	@23 @27
Coriander, Morocco	@23 @27
Natural No. 1	@11 1/4 @14 1/4
Marjoram, French	@50 @55
Sage Dalmation	
No. 1	@30 @35

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	@31 1/2 @34 1/2	@34 1/2 @37 1/2
Reafited	@32 1/2 @35 1/2	@35 1/2 @38 1/2
Chili powder	36 @45	43 @46
Chili pepper	25 @29	25 @29
Cloves, Zanzibar	@32 1/2 @35	@32 1/2 @35
Ginger, Jam., unbl.	@22 @23	@22 @23
Ginger, African	@23 @24	@23 @24
Cochin	@23 @24	@23 @24
Mace, fcy. Banda		@1.68
East Indies		@1.67
West Indies		@1.67
Mustard, flour, fcy.		@35
No. 1		@26
West India Nutmeg		@74
Paprika, Spanish	50 @54	50 @54
Pepper, Cayenne	50 @54	50 @54
Red No. 1		@65
Pepper, Packera	@1.02 @1.06	@1.02 @1.06
Pepper, black	@1.02 @1.06	@1.02 @1.06
Pepper, white	@1.03 @1.07	@1.03 @1.07
Pepper, Black		@1.02 @1.06
Malabar	@1.02 @1.06	@1.02 @1.06
Black, Lampeng	@1.02 @1.06	@1.02 @1.06

CURING MATERIALS

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$.85
Salt peter, s. ton, f.o.b. N. Y.	11.00
Dbl. refined gran.	14.00
Small crystals	14.00
Medium crystals	14.00
Pure rfd., gran. nitrate of soda	1.50
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. cart. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	\$19.50
Medium	\$19.50
Rock, bulk, 40 ton cars, Detroit	19.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.00
Standard gran., f.o.b. refiners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	8.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles October 18	San Francisco October 19	No. Portland October 19
FRESH BEEF: (Carcass)			
STEER:			
Good			
400-500 lbs.	\$49.00 @50.00	\$48.00 @50.00	\$47.00 @50.00
500-600 lbs.	48.00 @49.00	47.00 @48.00	47.00 @50.00
Commercial:			
400-600 lbs.	43.00 @46.00	45.00 @46.00	42.00 @45.00
Utility:			
400-600 lbs.	36.00 @40.00	44.00 @45.00	36.00 @39.00
COW:			
Commercial, all wts.	34.00 @36.00	34.00 @38.00	34.00 @36.00
Cutter, all wts.	31.00 @32.00	31.00 @32.00	31.00 @32.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	48.00 @50.00	48.00 @50.00	43.00 @45.00
Good:			
80-130 lbs.	45.00 @47.00	45.00 @47.00	43.00 @45.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	47.00 @48.00	45.00 @46.00	45.00 @46.00
50-60 lbs.	47.00 @48.00	44.00 @45.00	44.00 @45.00
Good:			
40-50 lbs.	46.00 @47.00	45.00 @46.00	45.00 @46.00
50-60 lbs.	46.00 @47.00	44.00 @45.00	44.00 @45.00
Commercial, all wts.	43.00 @45.00	40.00 @44.00	42.00 @43.00
Utility, all wts.	39.00 @41.00	38.00 @40.00	39.00 @41.00
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00 @22.00	22.00 @24.00	21.00 @23.00
Commercial, 75 lbs. dn.	20.00 @21.00	20.00 @22.00	19.00 @21.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	43.00 @44.00	43.00 @44.00	43.00 @44.00
120-137 lbs.	40.00 @41.50	42.00 @43.00	38.00 @39.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	62.00 @65.00	64.00 @70.00	64.00 @67.00
10-12 lbs.	62.00 @65.00	64.00 @70.00	64.00 @67.00
12-16 lbs.	61.00 @64.00	61.00 @68.00	62.00 @64.00
PICNICS:			
4-8 lbs.	46.00 @48.00		
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	(Smoked) 58.00 @63.00	(Smoked) 62.00 @63.00	(Smoked) 63.00 @65.00
16-20 lbs.	58.00 @63.00	60.00 @62.00	63.00 @64.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @61.00	65.00 @68.00	65.00 @67.00
8-10 lbs.	53.00 @60.00	63.00 @65.00	64.00 @66.00
10-12 lbs.	53.00 @60.00		64.00 @66.00
LARD, Refined:			
Tierces	23.50 @24.50		24.00 @25.00
5 lb. cartons & cans	24.00 @25.00		
1 lb. cartons	24.50 @25.50	27.00 @28.00	24.50 @25.50



Preferred

PACKAGING SERVICE

GREASE-PROOF PARCHMENT
BACON PAK • LARD PAK
SYLVANIA CELLOPHANE • GLASSINE

Daniels MANUFACTURING COMPANY
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

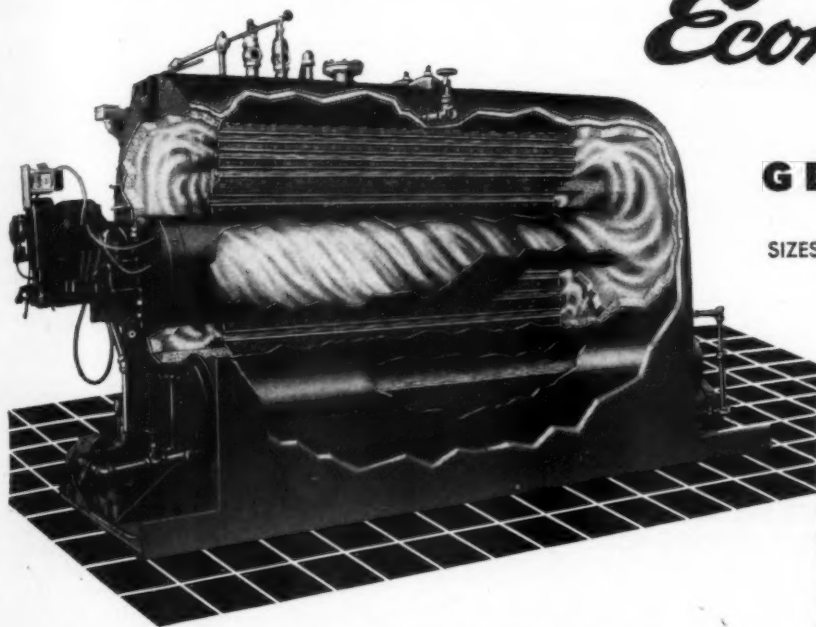
THESE SAVINGS AVAILABLE

TO THE DAIRY WITH A . . .

Dutton EconoTHERM

**STEAM
GENERATOR**

SIZES UP TO 160 HORSEPOWER

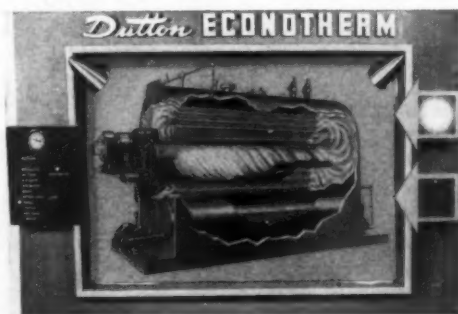


As volume shrinks and profits become harder to get, you will surely want the savings which can be yours with a modern and efficient Dutton Econotherm. You save first in your installation for the Dutton is a self contained unit, shipped ready to run with controls, water make-up system and all other operating equipment installed at the factory. You need no expensive piping, you don't need even a separate boiler room. You save too in efficiency for the Dutton gives you twice the power in half the space and is guaranteed to produce up to 80% overall efficiency with normal care. Finally you save in fuel too, for users report as much as 25% less fuel used over other types of boilers. All these savings can be yours, and besides, you get all of the well known Dutton features which have made Dutton Steam Generators the Standard of the Dairy Industry for many years.

SEE THE NEW DUTTON

ANIMATED DISPLAY

AT THE SHOW



Nothing like it was ever done before. This electrically illuminated display shows the various steps in the operation of modern Dutton generator. Look for it at the Power Shows.

THE C. H. DUTTON COMPANY

603 GIBSON STREET

KALAMAZOO, MICHIGAN



The Burner in the Dutton Econotherm is set off-center. This speeds up water circulation . . . makes temperature constant throughout shell . . . is more efficient than center firing.



Dutton Water Level Control holds water level variation to within $\frac{3}{4}$ ". No surges of cold water to reduce temperature. No bent or cracked tubes from low water level.



Dutton Induced Draft Fan plus Three Pass Design insures more complete burning of fuel and more complete extraction of heat from burning gases.



Dutton Rotary Combustion whirles the air and fuel mixture violently in the combustion chamber mixing them more thoroughly and breaking down fuel particles to smaller size for more efficient burning.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, OCTOBER 21, 1948

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	46n
10-12	46n
12-14	46n
14-16	46n

BOILING HAMS

Fresh or Frozen	S.P.
16-18	47½n
18-20	48n
20-22	48½n

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	48½
12-14	48½
14-16	48½
16-18	49n
18-20	49½n
20-22	50n
22-24	51
24-26	51
26-30	47½
Inc.	44½

OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates	24n
Clear plates	20n
Square joints	26 27 28n
Jowl butts	22 22½ 22½ 22½ 22½

PICNICS

Fresh or Frozen	S.P.
4-6	39
6-8	39
8-10	37
10-12	36½
12-14	36½
8-up, No. 2's	36½
Inc.	36½

BELLIES

Fresh or Frozen	Cured
6-8	41½ 42
8-10	41½ 42
10-12	41½ 42
12-14	41½ 42
14-16	40 40½
16-18	38½
18-20	37½

D.S. BELLIES

Green or Frozen	Cured
18-20	26½
20-25	26
25-30	26
30-35	25½
35-40	25
40-50	24

FAT BACKS

Green or Frozen	Cured
6-8	19n
8-10	20n
10-12	21n
12-14	21½
14-16	21½
16-18	21½
18-20	21½
20-25	21½

LARD FUTURES PRICES

MONDAY, October 18, 1948

Open	High	Low	Close
Oct. 19.25	20.05	19.25	19.90n
Nov. 18.82½	19.30	18.82½	19.27½
Dec. 18.85	19.30	18.85	19.27½
Jan. 18.50	18.90	18.50	18.82½b
Mar. 18.25	18.80	18.25	18.70
May 18.30	18.72½	18.30	18.57½b

Sales: 27,240,000 lbs.

Open interest at close Fri., Oct. 15th: Oct. 149, Nov. 783, Dec. 926, Jan. 346, Mar. 377, May 49; at close Sat., Oct. 16th: Oct. 143, Nov. 770, Dec. 965, Jan. 344, Mar. 386 and May 50 lots.

TUESDAY, October 19, 1948

Open	High	Low	Close
Oct. 19.30	20.00	19.70	19.85n
Nov. 19.30	19.32½	19.10	19.20
Dec. 19.30	19.35	19.05	19.20
Jan. 18.80	18.85	18.62½	18.80
Mar. 18.80	18.80	18.50	18.65n
May 18.65	18.65	18.42½	18.52½b

Sales: 14,880,000 lbs.

Open interest at close Mon., Oct. 18th: Oct. 115, Nov. 755, Dec. 970, Jan. 353, Mar. 370 and May 59 lots.

WEDNESDAY, October 20, 1948

Open	High	Low	Close
Oct. 20.00	20.05	19.90	19.95
Nov. 19.45	19.65	19.37½	19.50
Dec. 19.50	19.57½	19.35	19.45
Jan. 18.90	19.12½	18.90	19.10n
Mar. 18.85	19.00	18.85	18.87½
May 18.70	18.95	18.70	18.95

Sales: 25,320,000 lbs.

Open interest at close Tues., Oct. 19th: Oct. 114, Nov. 717, Dec. 963, Jan. 331, Mar. 364 and May 62 lots.

THURSDAY, October 21, 1948

Open	High	Low	Close
Oct. 19.37½	19.65	19.37½	19.45
Nov. 19.35	19.40	19.10	19.12½
Dec. 19.30	19.37½	19.12½	19.12½
Jan. 18.80	18.95	18.75	18.80n
Mar. 18.65	18.75	18.57½	18.57½b
May 18.60	18.70	18.52½	18.52½b

Sales: 18,160,000 lbs.

Open interest at close Wed., Oct. 20th: Oct. 104, Nov. 680, Dec. 945, Jan. 322, Mar. 371 and May 65 lots.

FRIDAY, October 22, 1948

Open	High	Low	Close
Oct. 19.45	19.55	19.30	19.20
Nov. 19.15	19.22½	19.07½	19.10
Dec. 19.20	19.27½	19.10	19.25n
Jan. 18.75	18.85	18.65	18.82½
Mar. 18.55	18.70	18.50	18.67½
May 18.45	18.57½	18.45	18.57½

Sales: About 16,000,000 lbs.

Open interest at close Thurs., Oct. 21st: Oct. 88, Nov. 600, Dec. 940, Jan. 321, Mar. 372 and May 67 lots.

COOLER-FREEZER OCT. 1 OCCUPANCY

Occupancy of public cold storage warehouses on October 1 continued below normal, the U. S. Department of Agriculture recently announced. Cooler occupancy totaled 64 per cent and freezer occupancy was 71 per cent, both well below the five-year average for that date and a near record low. Occupancy of both coolers and freezers declined one point during September. However, cold storage holdings of all commodities increased slightly to 3,200,000,000 lbs. on October 1. Holdings in freezers declined in September, but increases in coolers more than compensated.

PACKERS' WHOLESALE

LARD PRICES

Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	24.25
Kettle rend., tierces, f.o.b. Chicago	25.03
Leaf, kettle rend., tierces, f.o.b. Chicago	25.00
Neutral, tierces, f.o.b. Chicago	24.87½
Standard Shortening, *N. & S.	28.00
Hydrogenated Shortening, N. & S.	29.75

*Del'd.

WEEK'S LARD PRICES

Tierces	Loose	Leaf
P.S. Lard	P.S. Lard	Raw
Oct. 16	19.22½	19.50
Oct. 17	19.90n	19.50n
Oct. 18	19.85n	19.50n
Oct. 19	19.95n	20.25n
Oct. 20	19.45n	20.25n
Oct. 21	19.30n	20.50n
Oct. 22	19.30n	20.50n

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Choice, native, heavy	37½ 40 42
Choice, native, light	37½ 40 42
Good	32½ 35 38
Comm.	31 33 35
Can. & cutter	33 34 41
Bol. bull	41 42

BEEF CUTS

No. 1 ribs	75 76 80
No. 2 ribs	66 67 75
No. 1 loins	80 82 85
No. 2 loins	72 74 75
No. 1 hinds and ribs	64 66 69
No. 2 hinds and ribs	56 58 59
No. 3 hinds and ribs	50 52 56
No. 1 top sirloins	70 72 73
No. 2 top sirloins	68 69 70
No. 1 rounds	50 52 54
No. 2 rounds	46 48 50
No. 1 chuck	52 54 56
No. 2 chuck	52 54 56
No. 3 chuck	52 54 56
No. 1 briskets	52 54 56
No. 2 briskets	52 54 56
No. 1 flanks	52 54 56
No. 2 flanks	42 44 46

FRESH PORK CUTS

Boston butts	55 56 58
Pork loins, fresh 12 lbs. do.	60 62
Hams, regular, under 14 lbs.	64 68
Hams, skinned, fresh, under 14 lbs.	60 62
Picnics, fresh, bone in.	38½ 40 42
Pork trimmings, ex. lean	67 69
Pork trimmings, regular	37 38
Spareribs, under 3	49 51
Bellies, sq. cut, seedless, 8/12	44 46

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	75
Lamb fries	48
Oxtails under ½ lb.	16
Oxtails over ½ lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, OCTOBER 20, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	350-500 lbs.	None
Good:	500-600 lbs.	None
Good:	600-700 lbs.	56.50-58.00
Good:	700-800 lbs.	56.00-58.00
Good:	350-500 lbs.	None
Good:	500-600 lbs.	50.00-57.00
Good:	600-700 lbs.	50.00-54.00
Commercial:	350-600 lbs.	40.00-44.00
Commercial:	600-700 lbs.	40.00-45.00
Utility, all wts.		None

COW:

Commercial, all wts.	34.00-36.00
Canner, all wts.	35.00-35.00
Cutter, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	47.00-50.00
130-170 lbs.	45.00-46.00
Good:	
50-80 lbs.	41.00-43.00
80-130 lbs.	43.00-45.00
130-170 lbs.	36.00-40.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	39 41
137 to 153 lbs.	39 41
154 to 171 lbs.	39 41
172 to 188 lbs.	39 41

LAMBS

Choice lambs	50 52 54
Good lambs	50 52 54
Legs	64 66 68
Hindsaddles	62 64 66
Loins	62 64 66

MUTTON

Good	20 22
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VEAL—SKIN OFF

Choice carcass	43 45
Good carcass	36 38
Commercial carcass	31 33
Utility	30 32

BUTCHERS' FAT

Shop fat	5½
Breast fat	7½
Edible suet	7½
Indisole suet	7½

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of September, 1948 was reported as follows:

Cattle	21,830
Calves	15,500
Hogs	15,271
Sheep	24,582

Production for September was as follows:

Sausage	2,887,288
Pork and beef	4,681,587
Lard and substitutes	221,514

Total 7,790,389

As of September 30, California had 111 meat inspectors. Plants under state inspection, 240. Plants under state approved municipal inspection, 112.

FRESH LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.	50.00-51.00
40-45 lbs.	50.00-51.00
45-50 lbs.	49.00-51.00
50-60 lbs.	48.00-50.00
Good:	
30-40 lbs.	48.00-50.00
40-45 lbs.	48.00-50.00
45-50 lbs.	48.00-49.00
50-60 lbs.	47.00-49.00
Commercial, all wts.	45.00-48.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	20.00-22.00
Commercial	17.00-20.00
Utility	None

FRESH PORK CUTS: Loins No. 1:

(BLADELESS INCL.)	
8-10 lbs.	60.00-62.00
10-12 lbs.	60.00-62.00
12-16 lbs.	58.00-60.00
16-20 lbs.	None
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	55.00-58.00

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, October 21, 1948

The market on tallow and greases was relatively dull this week with only light and scattered trading reported from almost all quarters. Producers obviously were on the sidelines and offerings were meager on the top grades while the lower grades sold in a limited way at fractionally lower prices.

Late last week, a tank of yellow grease moved at 8½¢, and several tanks of special tallow at 11¢, for prompt, f.o.b. shipping points. Offerings of edible tallow early this week at 15¢ were reported to have been declined. Large soapers bid for the better grades on the basis of 13¢ for fancy tallow and 12½¢ for choice white grease; however, no offerings came to light.

About midweek, a tank of No. 1 tallow sold at 10¢, two more tanks of yellow grease at 8½¢, and a couple of tanks of prime tallow at 12½¢, all f.o.b. shipping points, prompt shipment. A tank of special tallow was reported to have sold at 11½¢, f.o.b. shipping point.

No material change was registered in the attitude of the large soapers and dealers by the weekend, but reports indicated some product was picked up at steady prices. A few tanks of choice white grease sold at 12½¢ f.o.b. shipping points.

TALLOW: Closing quotations Thursday were unchanged on the better grades, but two of the lower grades were quoted ¼¢ lower than last week. Edible tallow in carlots was quoted, f.o.b. producer's plant, at 14½¢; fancy, 13¢; choice, 12½¢; prime, 12½¢; special, 11¢; No. 1, 10¢; No. 3, 8½¢@8¾¢ nominal; and No. 2, 7½¢ nominal.

GREASES: The market closed Thursday with quotations on the four lower grades ¼¢ under last week while the top grades were unchanged. Choice white grease was quoted at 12½¢; A-

EASTERN FERTILIZER MARKET

New York, October 21, 1948

Strength was noted in the local blood markets with sales at \$8.00 per unit. Supplies were scarce and the demand good.

Demand increased for cracklings and sales were made at \$1.55 per unit, f.o.b. Eastern shipping points.

Sales of wet rendered tankage were made at prices ranging from \$7.00 to \$7.25, and the market was reported cleaned up.

FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$45.00
Blood, dried 16% per unit of ammonia	8.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	1.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% R.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$1.55
---	--------

white, 11½¢; B-white, 10@10½¢ nominal; yellow, 8½¢; house, 8@8½¢ nominal; brown, 7½¢ nominal, and brown, 25 f.f.a., at 7½¢ nominal.

GREASE OILS: The market was in a good position this week with a firm undertone on all grades. Interest was good. In spite of the strong position on sales, no change was reported in the price structure with quotations remaining steady with last week. No. 1 lard oil was quoted Thursday at 17½¢ in

BY-PRODUCTS MARKETS

(Chicago, Thursday, October 21, 1948)

Blood

	Unit
Unground, per unit of ammonia	**\$8.00@8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	**\$ 8.00
Liquid stick, tank cars	3.75@4.00

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$ 95.00
55% meat scraps, bulk	104.50
50% feeding tankage, with bone, bulk	83.35
60% digester tankage, bulk	100.00
80% blood meal, bagged	132.00
65% BPL special steamed bone meal, bagged	65.00

Fertilizer Materials

	Per ton
High grade tankage, ground	\$5.75@6.00
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	\$6.50

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.55@1.60
Expeller	*\$1.55@1.60

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.10

Animal Hair

Winter coil dried, per ton	\$95.00@100.00
Summer coil dried, per ton	75.00
Cattle switches	.4@5½
Winter processed, gray, lb.	.15
Summer processed, gray, lb.	.8

*Quoted f.o.b. Shipping point.
**Quoted delivered basis.

drums, l.c.l., f.o.b. Chicago; prime burning oil, 21½¢, and acidless tallow, 18½¢.

NEATSFOOT OILS: No change was registered in the market this week and the trade reported all grades moving in a normal and steady manner. Interest was good with a balanced program of production and sales. Pure neatsfoot oil was quoted Thursday at 31½¢, basis drums, l.c.l., f.o.b. Chicago, and 20-degree neatsfoot oil at 37½¢, both unchanged from last week.

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THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

VEGETABLE OILS

Thursday, October 21, 1948

The market developed a strong undertone on several of the major vegetable oils this week. The trade attributed this strength, in part, to the continued good demand in the face of tightening offerings, together with the trends in soybean, lard and cottonseed oil futures.

SOYBEAN OIL: The market was relatively active throughout the week in spite of the gradual rise in the price structure. November delivery sold at 17½¢, while December moved at 17¢. Continued strength in spot and October was registered at midweek, with 19@19½¢ reported paid rather freely. The closing quotation on Thursday was 19½¢ paid, an increase of 1¢.

CORN OIL: Only scattered offerings and sales were reported. Product for spot shipment continued scarce and forward offerings were very limited. While product for spot shipment was quoted at 22¢ nominal early in the week, some strength developed about midweek and quotations of 22¢ bid and 23¢ asked were reported Thursday. This was unchanged to 1¢ higher than last week.

COCONUT OIL: The market tapered off to some degree this week as the copra situation eased with shipments to the Gulf and Eastern seaboard. While some sellers were holding out for 25¢ on Pacific Coast, bids of 24¢ for spot came to light about midweek. Oil for

shipment during the first half of November was obtainable at 23¢, according to trade reports. The market closed Thursday at 23½¢ paid, or 1½¢ lower.

PEANUT OIL: Reports by the trade this week indicated very little action. No offerings or sales came to light and the prices were quoted as nominal throughout the week. The closing quotation on Thursday was 22¢ nominal, unchanged from last week.

COTTONSEED OIL: Substantial strength and a firm tone were established in the market this week. Product for spot shipment was in demand and some quarters reported sales up to 19½¢ by Thursday. November and December were reported to have traded at 19¢, with more offered at that level. January-March was reported to have sold at 18¢. Valley, Southeast and Texas were quoted Thursday at 19½¢

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	19½¢pd
Southeast	19½¢pd
Texas	19½¢pd
Soybean oil, in tanks, f.o.b. mills	
Midwest	19¢pd
Corn oil, in tanks, f.o.b. mills	22¢@23¢pd
Coconut oil, Pacific Coast	23½¢pd
Peanut oil, f.o.b. Southern points	22¢pd
Cottonseed foots	
Midwest and West Coast	3¢@3¼¢
East	3¢@3¼¢

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	35
White animal fat	35
Milk churned pastry	35
Water churned pastry	34

paid, or 1¢ above last week.

N. Y. futures quotations were as follows:

SATURDAY, OCTOBER 16, 1948				
	Open	High	Low	Close
Dec.	19.60	19.80	19.60	19.70
Jan.	19.40			19.50
Mar.	18.85	19.00	18.85	18.92
May	18.30	18.50	18.50	18.60
July	18.05			18.10
Sept.	16.60			16.50
Oct.	16.00			16.25

Total sales: 87 contracts.

MONDAY, OCTOBER 18, 1948				
	Open	High	Low	Close
Dec.	19.78	20.74	19.78	20.70
Jan.	19.50	20.35	20.35	20.40
Mar.	18.95	19.50	18.95	19.50
May	18.50	19.06	18.77	19.06
July	18.25	18.55	18.55	18.65
Sept.	16.50			17.00
Oct.	16.00			16.50

Total sales: 393 contracts.

TUESDAY, OCTOBER 19, 1948				
	Open	High	Low	Close
Dec.	20.75	20.98	20.61	20.96
Jan.	20.60	20.60	20.60	20.60
Mar.	19.60	20.00	19.55	20.00
May	19.10	19.40	19.00	19.40
July	18.95	18.95	18.75	18.95
Sept.	17.00			17.50
Oct.	17.00			17.50

Total sales: 298 contracts.

WEDNESDAY, OCTOBER 20, 1948				
	Open	High	Low	Close
Dec.	21.00	22.50	21.00	21.00
Jan.	21.05	21.50	21.50	21.50
Mar.	20.25	21.50	20.20	20.60
May	19.50	20.90	19.25	20.05
July	19.00	20.00	19.75	19.50
Sept.	17.50			17.00
Oct.	17.50			17.00

Total sales: 521 contracts.

THURSDAY, OCTOBER 21, 1948				
	Open	High	Low	Close
Dec.	21.50	21.65	21.15	21.22
Jan.	21.25			20.90
Mar.	20.31	20.45	20.05	20.15
May	19.86	19.90	19.80	19.60
July	19.25	19.50	19.25	19.20
Sept.	16.75			17.50
Oct.	16.75			17.00

Total sales: 243 contracts.

*Bid.
†Nominal.



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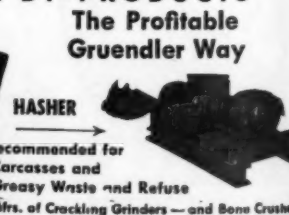
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DIAMOND CRYSTAL SALT

DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

HIDES AND SKINS

Movement light packer hides—Native steers sell at higher prices—Branded steers steady—Colorados and Texas steers sell higher—Native cows move at higher prices—Branded cows bid higher—Bulls sold up—Calf and kipskins steady.

Chicago

PACKER HIDES: The market on packer hides was practically stalemated early this week with very little action reported from any quarter. Offerings were almost nil and packers were on the sidelines awaiting developments as speculative interests entered the picture and bid at higher levels on several descriptions. Another factor influencing current light offerings is the fact that some packers are accumulating inventories pending the close of their fiscal years.

A few native steers sold at $\frac{1}{2}$ c higher price levels this week. Ex-light native steers are quoted nominally at $28\frac{1}{2}$ c, while butt brands sold in a limited way at steady prices. Colorado steers advanced $\frac{1}{2}$ c, with several sales reported at the new level. Heavy Texas steers sold $\frac{1}{2}$ c higher, while heavy native cows sold up $\frac{1}{4}$ c. Light native cows advanced $\frac{1}{4}$ c, with several sales reported at $25\frac{1}{2}$ c. Bids of $24\frac{1}{2}$ c were revealed about mid-week on branded cows, but no sales were reported at that level.

An outside packer was reported to have sold 1,200 heavy native steers, October salting at 27c, Chicago basis. Another packer sold 2,500 heavy native steers at 27c, basis Chicago and branded steers moved in a small way, with one packer reporting 900 N. Y. branded steers at 25c, Chicago basis. Another packer sold 300 butt brands at 25c, basis Chicago. The Association sold a mixed lot of branded steers, October takeoff at 25c, and Colorados at $24\frac{1}{2}$ c, basis Chicago. A packer sold 900 N. Y. City Colorados at $24\frac{1}{2}$ c, Chicago basis. Outside packer sold 1,100 October Colorados at $24\frac{1}{2}$ c, Chicago basis. Another outside packer sold 1,200 Iowa Colorados at $24\frac{1}{2}$ c, Chicago basis. A packer sold 700 Colorados at $24\frac{1}{2}$ c, Chicago freight equalized, and 1,350 heavy Texas steers at 25c, basis Chicago.

Native cows moved more freely this week, with a few sales reported early at the last quotations; later sales were made at the advanced prices. Last Friday one packer sold 1,800 Chicago light native cows, October takeoff, at 25c, and

1,300 Omaha heavy native cows at 27c, both Chicago basis. Early this week one packer sold 2,000 September forward light native cows at 25c, Chicago basis. An outside packer sold 1,000 October light native cows at 25c, Chicago basis. Another outside packer sold 1,500 October light native cows at $25\frac{1}{2}$ c, Chicago basis, or $\frac{1}{4}$ c, up. A packer sold 1,200 September forward Cedar Rapids heavy native cows at 27c, Chicago basis. An outside packer sold 800 Wisconsin heavy native cows, at 27c, Chicago basis. One packer sold early this week a mixed lot of heavy and light native cows at $25\frac{1}{2}$ c, f.o.b. shipping point. Another outside packer sold total of 1,200 Minnesota October heavy native cows, at $27\frac{1}{2}$ c, $\frac{1}{4}$ c up. The Association sold 1,800 light native cows, October takeoff, at $25\frac{1}{2}$ c, or $\frac{1}{4}$ c higher. A packer sold 2,000 Chicago light native cows at $25\frac{1}{2}$ c, Chicago basis, and 3,800 river, October, light native cows at $25\frac{1}{2}$ c, Chicago basis. Packer sold 2,000 Southwest September-October light native cows at $26\frac{1}{2}$ c, f.o.b. Fort Worth and Oklahoma city.

Packer native bulls displayed continued strength this week while few offerings came to light. In general this market was relatively quiet. One packer sold a total of 5,600 native bulls at 17c, and for the brands, 16c, which represent an increase of $\frac{1}{2}$ c over the last quotations.

Inspected slaughter of cattle was relatively unchanged from the previous week, according to the USDA, with the estimated slaughter for week ending October 19 at 271,000 head, compared with the 272,000 reported last week, but 16 per cent below the 324,000 reported

for the corresponding week last year. Calf slaughter was estimated at 14,000 head compared with 158,000 last week and 181,000 in the same period last year.

OUTSIDE SMALL PACKER: No material change was reported in the small packer hide market this week and offerings and sales continued light. Tanners' position in connection with this classification is unchanged, with selections and shipping points still the governing factor. While the quotable price is $23@24$ c for selected weights of 45/50 lbs., a few instances were reported early this week where sales were made on the basis of $22\frac{1}{2}$ c flat, and in one sale 48-lb. hides were sold at $22\frac{1}{2}$ c, f.o.b. shipping point with brands 1c less. The situation on country hides is likewise unchanged, which is somewhat seasonable, with no sales of any description having been reported.

PACIFIC COAST: Following last week's activity on Pacific Coast hides, the market was reported as dull. As previously reported, one sale involved a quantity of steers hides at $21\frac{1}{2}$ c and cows at $20\frac{1}{2}$ c, flat basis, f.o.b. shipping points, while another sale of branded cows was made at 23c, Chicago freight equalized. West coast packers also report they are in a relatively good position with few offerings available. Spring lamb pelts are reported quotable at \$2.75 per live hundredweight in San Francisco.

PACKER CALF AND KIPS: The market on calfskins was reported steady this week with only a few trades in evidence. For the most part packers are well sold up until after the first of the year. One packer sold a total of 3,000 Eau Claire mixed heavy and light northern native calfskins at 55c, f.o.b. shipping point, 900 Indianapolis all light calfskins at 50c, f.o.b. shipping point,



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5,300 river all weight calfskins at 45c, and 2,250 Grand Forks and Fargo all weight northern native calfskins at 17½c, f.o.b. shipping points, all steady.

The kipskin market was dull this week, with no offerings reported. The quotable prices are steady at 35c for the northern native kips, and southern native kips at 32½c. Brands are quotable 2½c less.

No activity was reported in the slunk market this week as packers are well sold up. The market remained steady at \$2.50 for the regulars, and \$1.00@ \$1.10 for the 16-in. and up.

SHEEPSKINS: The market continued very quiet this week, with relatively little action reported. There were unconfirmed rumors that several cars of No. 1 shearlings sold at the quotable price range. Prices were relatively unchanged from last week, with No. 1 shearlings at \$1.50@ \$3.25 each; No. 2 shearlings at \$1.65@ \$1.75, and No. 3 shearlings at \$1.25@ \$1.30 nominal. Speculative interests have caused a somewhat chaotic condition in the mouton lamb market, and buyers are reported to be hedging on prices, in spite of the limited quantity available at this time of year. The pickled skin market is unchanged from last week with a very dull market, and no offerings or sales have been reported. The quotable price Thursday was \$12.00@ \$13.50 nominal. As previously reported, the last quotable price on western wool lambs was \$3.15, and for the Colorados was \$2.60@ \$2.75.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1947
	Week ended Oct. 21, '48	Previous Week	
Nat. str.	@27	@26½	@35½
Hvy. Tex. str.	@25	@24½	@33
Hvy. butt			
brnd'd str.	@25	@25	@33
Hvy. Col. str.	@24½	@24	@32½
Ex-light Tex. str.	@27½	@26½	@33½
Brnd'd cows.	@24½	@24	@32½
Hvy. nat. cows.	@27½	@27½	@34½
Lt. nat. cows.	@25½	@25	@35½
Nat. bulls.	@17	@16½	@23½
Brnd'd bulls.	@16	@15½	@22½
Calfskins, Nor.	52½ @55	52½ @55	90 @1.00
Kips, Nor. nat.	@35	@35	@57½
Slunks, reg.	@2.50	@2.50	@3.75
Slunks, hrls.	1.00 @1.10	1.00 @1.10	@1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@22	20 @22	29 @33
Brnd'd all wts.	@21	19 @21	28 @32
Nat. bulls.	@14	12 @13	18 @18½
Brnd'd bulls.	@13	11 @13	17 @17½
Calfskins.	@39	37 @39	90 @70
Kips, nat.	@26	26 @27	40 @45
Slunks, reg.	@2.00	@2.00	3.50 @3.60
Slunks, hrls.	@75	@75	90 @95

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights.	@18	17 @18	26 @28
Bulls.	@11	10 @11	15 @16
Calfskins.	@22	20 @22	40 @45
Kipskins.	@20	20 @21	31 @33

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlgs.	2.50 @3.50	2.50 @3.50	@2.80
Dry pelts.	@28	27 @28	26 @27
Horsehides.	9.25 @10.25	9.25 @10.25	9.50 @9.50

FRIDAY'S CLOSINGS

Provisions

The hog top at Chicago Friday was \$26.50 and the average, \$25.90. Provision prices were: Under 12 pork loins, 56½@57½; 10/14 green skinned hams, 48@48½; Boston butts, 50@52; 16/ down pork shoulders, 45; under 3 spare-ribs, 47@49; 8/12 fat backs, 19½@21; regular pork trimmings, 35@36; 18/20 DS bellies, 26¼; 4/6 green picnics, 39; 8/up green picnics, 36½.

Cottonseed Oil

Closing futures prices Friday at New York were: Dec. 21.23; Jan. 20.95b, 21.15ax; Mar. 20.21; May 19.70b, 19.85ax; July 19.35b, 19.50ax; Sept. 17.50b, 18.50ax; Oct. 17.50b, 18.50ax. Sales totaled 184 lots.

N. Y. HIDE FUTURES

MONDAY, OCTOBER 18, 1948

	Open	High	Low	Close
Dec.	24.80	25.35	24.80	25.20
Mar.	22.15b	22.40	22.25	22.00b
June	21.30b	21.80	21.80	21.00b
Sept.	20.70b	20.00b

Closing 5 to 40 points higher; sales 65 lots.

TUESDAY, OCTOBER 19, 1948

Dec.	25.20	25.75	25.20	25.75
Mar.	22.45b	22.74	22.50	22.75
June	21.55b	21.80	21.80	21.75b
Sept.	20.85b	21.10	21.10	21.00b

Closing 15 to 40 points higher; sales 113 lots.

WEDNESDAY, OCTOBER 20, 1948

Dec.	25.85	25.95	25.00	25.65
Mar.	22.75b	22.91	22.57	22.65
June	21.70b	21.65	21.65	21.70b
Sept.	21.00b	21.10b

Closing 10 points down to 15 up; sales 133 lots.

THURSDAY, OCTOBER 21, 1948

Dec.	25.70	25.75	25.45	25.75
Mar.	22.60b	22.52	22.45	22.50b
June	21.65b	21.75b
Sept.	21.05b	20.95b

Closing 20 points lower to 8 up; sales 47 lots.

FRIDAY, OCTOBER 22, 1948

Dec.	25.85	26.45	25.85	26.40
Mar.	22.55b	22.95	22.70	22.85b
June	21.90	22.08	21.90	22.00b
Sept.	21.15	21.15	21.15	21.30b

Closing 28 to 67 points higher; sales 102 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 16, 1948, were 6,768,000 lbs.; previous week 6,425,000 lbs.; same week 1947, 7,837,000 lbs.; 1948 to date 273,676,000 lbs.; same period 1947, 298,730,000.

Shipments of hides from Chicago by rail for the week ended October 16, 1948, were 4,907,000 lbs.; previous week 4,435,000 lbs.; same week last year, 4,996,000 lbs.; 1948 to date, 195,400,000 lbs.; same period 1947, 341,699,000.

LIVESTOCK CAR LOADINGS

A total of 18,882 cars were loaded with livestock during the week ended October 9, 1948, according to the Association of American Railroads. This was a decrease of 5,101 cars from the same week a year earlier and a decrease of 4,800 cars from the same period in 1946.

ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.



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the rest of the time!

Hard-hitting advertising—sound sales promotion—attractive packaging—combine to help you win that *initial* sale. But they go for naught in building *repeat* sales unless your product has "what it takes" in taste, appearance and aroma to bring Mrs. Consumer back the rest of the time.

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LIVESTOCK MARKETS *Weekly Review*

ARMOUR TAKES SECOND GROUP WEST TO LEARN ABOUT MEAT INDUSTRY

A second group of individuals from eastern consuming areas started this week on an Armour and Company tour of the West and Southwest to study the livestock and meat industry. Those taking the two-week trip include persons from the fields of journalism, government, finance, education, business and consumer interests.

In learning more about the problems of raising and producing the meat that ends up on eastern tables, the group is visiting a hybrid seed farm and hog and cattle feeding establishments in Illinois; Kansas City Stockyards; small mid-western farms; Osage County and other ranches; sheep and goat raisers in Texas; New Mexico cattle feeders; Colorado feedlots, and animal and meat research laboratories in Nebraska.

At a dinner given for the group at the Saddle and Sirlon Club in Chicago just before their departure, Walter A. Netsch, vice president of Armour and Company, discussed the livestock and meat situation.

Pointing out that ever since wartime controls were removed, consumers have been spending a larger than normal portion of their increased incomes for meats by their own choice, Netsch stated that it is rather certain that we cannot expect any significant change in the meat supply before the latter part of 1949.

Increased production, he declared, is the only solution to high meat prices as long as present consumer incomes are maintained and suggested that the only way to achieve and maintain a high level of output may be to improve even more the efficiency of producing and marketing livestock and meat.

"Increased output of livestock could be profitable even at lower prices," he

said, "if the cost of growing feed and livestock could be reduced, if marketing and processing costs could be lowered and if greater efficiency could be achieved in the marketing of meat."

Commenting on the controversy over the ownership and use of public grazing and forest lands, Netsch noted that the group will have an opportunity to get the facts and suggested that the "approach should be to determine how we can obtain the greatest meat production from these resources—not immediately, but over a long period of time."

KINDS OF LIVESTOCK KILLED

The classification of livestock killed under federal inspection in August:

	Aug. 1948	July 1948	Aug. 1947
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers	39.9	41.6	42.2
Heifers	10.1	9.5	10.8
Cows	44.5	43.7	41.6
Cows and heifers	54.6	53.2	52.4
Bulls and stags	5.5	5.2	5.4
Canners and cutters	20.7	20.5	22.3
Hogs—			
Sows	34.4	31.8	35.6
Barrows and gilts	64.4	66.9	63.6
Stags and boars	1.2	1.3	.8
Sheep and lambs—			
Lambs and wethers	78.2	83.7	82.8
Sheep	21.8	16.3	17.8

¹Included in all cattle classifications.

HOG WEIGHTS AND COSTS

	BARROWS AND GILTS		SOWS	
	Sept. 1948	Sept. 1947	Sept. 1948	Sept. 1947
Chicago	\$28.84	\$28.17	\$25.92	\$24.83
Kansas City	28.43	28.45	24.96	25.42
Omaha	28.39	27.81	26.03	25.30
St. Louis Nat'l				
Stk. Yds.	28.80	28.44	25.80	26.82
St. Joseph	28.51	28.45	25.14	25.65
St. Paul	28.34	28.07	26.12	25.71

	Average Weight in Pounds			
	232	230	365	376
Chicago	232	230	365	376
Kansas City	229	222	361	352
Omaha	232	244	360	363
St. Louis Nat'l				
Stk. Yds.	210	208	365	372
St. Joseph	219	212	343	338
St. Paul	228	242	359	351

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during September, 1948, by stations, with comparative totals:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	27,031	53,129	137,480	171,325
Baltimore, Phila.	25,398	8,839	78,970	8,229
NORTH CENTRAL				
Cinti., Cleve., Indpls.	57,410	14,422	204,750	47,410
Chicago, Elkhart	102,034	49,029	217,954	107,506
St. Paul-Wis. Group	108,420	73,560	244,150	67,506
St. Louis				
Area	65,456	45,513	175,375	96,321
Sioux City	37,521	3,401	57,575	47,297
Omaha	76,363	7,271	105,722	114,964
Kansas City	87,210	29,023	104,414	96,722
Iowa & So. Minn.	63,570	21,229	408,953	148,710
SOUTH-EAST	31,162	25,335	52,471	6
S. CENTRAL				
WEST	108,874	58,846	120,374	155,130
ROCKY MOUNTAIN	31,236	5,286	43,968	111,806
PACIFIC	64,463	18,578	82,317	142,270
Total 32 centers	886,148	413,461	2,043,485	1,289,401
All other stations	292,103	185,384	792,067	174,382
Total	1,178,251	598,845	2,835,552	1,463,783
Sept.	1,085,842	56,389	2,440,057	1,284,134
Aug.	1,116,151	606,792	2,600,558	1,774,561
5-yr.	9,469,342	5,087,395	32,002,785	10,938,304
Av. Jan.-Sept.	9,449,243	4,627,826	38,134,629	14,896,304

Other animals slaughtered during September 1948: Horses, 34,364; Goats, 40,053; September 1947: Horses, 19,203; Goats, 21,879.

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stock Yards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. ⁶Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in September, 1948:

	Cattle	Calves	Hogs	Sheep
Receipts	24,826	13,328	4,977	46,162
Shipments	13,449	8,894	1,663	28,231
Local slaughter	10,997	4,547	3,614	11,845



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, October 20, 1948, reported by the Production & Marketing Administration:

HOGS (Quotations based on hard hogs) St. L. Natl. Yds Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.....	\$23.00-25.25	\$21.00-25.00	\$.....	\$.....	\$.....
140-160 lbs.....	25.00-26.50	24.50-25.75	24.25-25.25	24.00-26.00	25.75-26.25
160-180 lbs.....	26.25-26.75	25.50-26.25	24.75-26.25	25.75-27.00	25.75-26.25
180-200 lbs.....	26.75-27.00	26.25-26.50	25.75-26.75	26.75-27.25	25.75-26.25
200-220 lbs.....	26.75-27.00	26.50-26.75	26.50-27.00	27.00-27.50	26.50 only
220-240 lbs.....	26.75-27.00	26.50-26.75	26.50-27.00	27.25-27.50	26.50 only
240-270 lbs.....	26.75-27.00	26.50-26.75	26.25-27.00	27.25-27.50	26.50 only
270-300 lbs.....	26.00-26.75	26.25-26.75	25.25-26.75	27.00-27.25
300-330 lbs.....	25.50-26.50	26.00-26.25	25.00-26.00	26.50-27.00
330-360 lbs.....	25.00-26.00	25.25-26.00	24.75-25.50	26.00-26.75

Medium:

160-220 lbs.....	24.25-26.75	24.00-26.00	24.50-26.25	25.00-27.00
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SOWS:

Good and Choice:

270-300 lbs.....	25.50-25.75	25.25-25.50	24.50-25.00	26.00-26.50	25.25 only
300-330 lbs.....	25.50-25.75	25.00-25.25	24.50-25.00	26.00-26.50	25.25 only
330-360 lbs.....	24.50-25.75	24.50-25.00	24.25-24.75	25.75-26.25	23.00-25.00
360-400 lbs.....	23.50-25.00	24.25-24.75	23.75-24.50	25.25-26.00	23.00-25.00

Good:

400-450 lbs.....	22.25-24.00	23.75-24.50	23.25-24.25	24.75-25.50	23.00-25.00
450-550 lbs.....	21.25-22.75	23.25-24.00	22.25-23.75	24.00-25.00	23.00-25.00

Medium:

250-550 lbs.....	19.75-25.25	21.00-24.00	22.00-24.25	23.50-26.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.....	19.25-23.25	18.00-22.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.....	34.50-38.00	34.00-38.00	33.50-38.00	33.00-37.00	35.50-37.50
900-1100 lbs.....	35.00-39.00	35.00-40.00	34.00-38.50	33.50-38.75	35.50-38.00
1100-1300 lbs.....	35.00-39.00	35.00-40.00	34.00-38.50	33.75-39.00	35.50-39.00
1300-1500 lbs.....	35.00-39.00	35.00-39.00	33.50-38.00	33.75-39.00	35.50-38.00

STEERS, Good:

700-900 lbs.....	27.50-34.50	28.50-35.00	27.50-33.50	28.00-33.50	29.50-35.50
900-1100 lbs.....	28.00-35.00	29.00-35.00	28.50-34.00	28.25-33.75	29.50-35.50
1100-1300 lbs.....	28.00-35.00	29.00-35.00	28.50-34.00	28.25-33.75	29.50-35.50
1300-1500 lbs.....	28.00-35.00	29.00-35.00	28.00-33.50	28.25-33.75	29.50-35.50

STEERS, Medium:

700-1100 lbs.....	22.00-28.00	23.50-29.00	21.50-28.50	22.00-28.25	21.50-29.50
1100-1300 lbs.....	22.50-28.50	24.00-29.00	22.50-29.00	23.00-28.25	21.50-29.50

STEERS, Common:

700-1100 lbs.....	19.00-22.00	20.50-24.00	18.50-22.00	18.50-23.00	17.50-21.50
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HEIFERS, Choice:

600-800 lbs.....	33.50-37.00	33.00-36.00	33.50-36.50	32.50-36.00	34.50-36.50
800-1000 lbs.....	33.50-37.50	33.50-37.00	33.50-37.00	32.50-36.00	34.50-37.00

HEIFERS, Good:

600-800 lbs.....	27.00-33.50	27.00-33.50	27.00-33.50	27.75-32.50	28.50-34.50
800-1000 lbs.....	27.00-33.50	28.00-33.50	27.00-34.00	27.75-32.50	28.50-34.50

HEIFERS, Medium:

500-900 lbs.....	21.00-27.00	22.00-28.50	20.50-27.00	20.50-27.75	20.50-28.50
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HEIFERS, Common:

500-900 lbs.....	18.50-21.00	19.00-22.00	17.50-20.50	18.00-20.50	16.50-20.50
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COWS (All Weights):

Good.....	19.50-21.50	21.00-24.00	19.25-22.50	19.75-22.75	20.00-22.50
Medium.....	18.00-19.50	19.00-21.00	17.75-19.25	18.25-19.75	18.00-20.00
Cut. & com.....	15.50-18.00	15.00-19.00	15.75-17.75	15.75-18.25	15.50-18.00
Canners.....	13.00-15.50	14.00-15.00	14.00-15.75	14.00-15.75	14.50-15.50

BULLS (Yrls. Excl.), All Weights:

Beef, good.....	20.50-21.25	22.50-23.50	20.50-21.50	21.50-22.00	21.00-23.00
Sausage, good.....	20.00-21.00	22.25-23.00	20.00-21.00	21.50-22.00	20.50-22.50
Sausage, medium.....	19.00-20.00	21.00-22.25	18.00-20.00	20.00-21.50	19.50-20.50
Sausage, cut. & com.....	15.50-19.00	17.50-21.00	16.00-18.00	17.00-20.00	17.00-19.50

VEALERS, All Weights:

Good & choice.....	28.00-34.00	30.00-32.00	25.00-28.00	23.00-27.00	25.00-32.00
Com. & med.....	18.00-28.00	24.00-30.00	17.00-25.00	16.00-23.00	16.00-25.00
Cull, 75 lbs. up.....	13.00-18.00	19.00-24.00	12.00-17.00	14.00-16.00	14.00-16.00

CALVES (500 lbs. down):

Good & choice.....	24.00-27.50	23.00-27.50	22.00-26.00	20.00-25.00	18.00-22.00
Com. & med.....	18.00-24.00	18.00-23.00	16.00-22.00	15.00-20.00	16.00-18.00
Cull.....	13.00-18.00	16.00-18.00	12.00-16.00	14.00-15.00	14.00-16.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice.....	24.50-25.50	24.50-25.25	24.25-25.00	24.00-25.00	25.00-25.25
Med. & good.....	22.00-24.25	22.50-24.25	21.25-24.00	22.00-23.75	21.50-24.75
Common.....	17.50-21.50	18.00-21.50	19.00-21.00	18.50-21.75	18.50-21.25

EWES:

Good & choice.....	8.50-10.00	9.50-10.25	8.00-8.50	7.50-8.25	9.00-9.50
Com. & med.....	7.00-8.50	8.00-9.25	7.00-8.00	7.00-7.50	6.75-8.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.

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SLAUGHTER REPORTS

Special reports to the NATIONAL
PROVISIONER, showing the number
of livestock slaughtered at 13 centers
for the week ended October 16, 1948.

CATTLE

	Week ended Oct. 16	Prev. week	Cor. 1947
Chicago	17,915	18,974	21,526
Kansas City	26,076	27,247	30,626
Omaha	16,226	19,038	18,106
East St. Louis	10,007	8,990	11,257
St. Joseph	11,650	11,007	13,005
Sioux City	10,209	8,897	10,944
Wichita	8,109	5,404	4,819
New York & Jersey City	5,509	4,882	8,406
Oklahoma City	9,852	4,585	13,612
Cincinnati	5,107	4,088	9,441
Denver	7,885	7,135	8,912
St. Paul	14,018	14,857	16,115
Milwaukee	3,088	3,942	4,812
Total	145,730	139,136	171,641

HOGS

	This week	Same day last yr.
Chicago	30,122	28,970
Kansas City	10,187	10,147
Omaha	25,526	31,567
East St. Louis	20,428	21,757
St. Joseph	16,734	20,718
Sioux City	12,936	14,292
Wichita	3,983	3,659
New York & Jersey City	33,722	36,115
Oklahoma City	6,610	6,602
Cincinnati	14,040	10,912
Denver	7,063	8,155
St. Paul	20,422	30,786
Milwaukee	6,429	8,273
Total	208,202	231,953

SHEEP

	This week	Same day last yr.
Chicago	11,931	9,343
Kansas City	23,719	23,963
Omaha	28,225	23,464
East St. Louis	14,394	11,067
St. Joseph	20,392	16,082
Sioux City	11,362	9,906
Wichita	2,084	1,100
New York & Jersey City	34,823	34,559
Oklahoma City	5,950	7,355
Cincinnati	707	579
Denver	27,803	26,203
St. Paul	15,886	18,206
Milwaukee	996	2,021
Total	198,082	183,908

*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,
on October 21:

CATTLE:

Steers, med. & gd.	\$25.50@31.50
Steers, com. & med.	20.00@24.00
Heifers, gd.	25.00@28.00
Cows, gd.	21.00@23.00
Cows, com. to med.	18.00@20.00
Cows, can. & cut.	14.00@17.50
Bulls, gd.	21.00@27.00
Bulls, com. & med.	18.00@20.50

CALVES:

Vealers, gd. & choice.	\$27.00@32.00
Com. to med.	20.00@26.00
Culls	10.00@19.00

HOGS:

Gd. & ch.	\$27.50@28.50
Sows	22.00@23.50

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles,
Calif., on October 21:

CATTLE:

Steers, com. & med.	\$23.00@25.00
Heifers, com. & med.	22.00@26.50
Cows, med. & gd.	20.00@22.00
Cows, cut. & com.	16.50@19.50
Cows, canner	15.00@16.50
Bulls, sausage	23.00

CALVES:

Med. & gd.	\$24.00@27.00
------------	---------------

HOGS:

Good & ch.	\$28.00@28.50
Sows	23.50@25.00

CORN BELT DIRECT TRADING

(Reported by the Production &
Marketing Administration.)

Des Moines, Ia., October
21.—Prices at the ten concen-
tration yards and 11 packing
plants in Iowa and Minnesota
for Thursday were:

Hogs, good to choice:

160-180 lb.	\$22.50@25.00
180-240 lb.	24.50@26.25
240-300 lb.	25.25@28.25
300-360 lb.	24.25@26.00

Sows:

270-360 lb.	\$24.00@25.00
400-550 lb.	21.25@22.50

Receipts of hogs at Corn
Belt markets for the week
ended October 21 were:

	This week estimated	Same day last yr. actual
Oct. 15	38,000	37,500
Oct. 16	55,000	30,500
Oct. 18	38,000	31,000
Oct. 19	38,000	32,000
Oct. 20	48,000	31,000
Oct. 21	48,000	43,000

LIVESTOCK RECEIPTS

Receipts at major livestock
markets during the week
ended October 16.

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 16	298,000	326,000	416,000
Oct. 9	313,000	357,000	425,000
1947	370,000	351,000	387,000
1946	449,000	465,000	525,000
1945	404,000	188,000	492,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Oct. 16	248,000
Oct. 9	270,000
1947	300,000
1946	383,000
1945	156,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 16	203,000	205,000	191,000
Oct. 9	210,000	232,000	187,000
1947	250,000	244,000	163,000
1946	309,000	327,000	256,000
1945	277,000	130,000	238,000

CANADIAN KILL

Inspected slaughter in Can-
ada, week ended October 9:

CATTLE

Week Ended	Same Week Oct. 9	Last Year
Western Canada	19,591	4,882
Eastern Canada	15,955	6,623
Total	35,546	10,905

HOGS

Western Canada	17,258	8,949
Eastern Canada	48,441	32,158
Total	65,699	40,207

SHEEP

Western Canada	9,473	2,546
Eastern Canada	20,732	6,542
Total	30,205	9,088

NEW YORK RECEIPTS

Receipts of salable live-
stock at Jersey City and 41st
st. New York market for
week ended October 16, 1948:

Cattle Calves Hogs* Sheep			
Salable	245	815	663
Total (incl. directs)	3,000	4,610	18,254
Previous week:			
Salable	267	1,846	482
Total (incl. directs)	2,752	6,911	19,821

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 16, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 3,222 hogs; Swift, 1,900 hogs; Wilcox, 2,200 hogs; Agar, 4,743 hogs; Shippers, 7,222 hogs; Others, 17,997 hogs.
Total: 17,915 cattle; 1,818 calves; 37,344 hogs; 11,931 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,306	750	2,029	4,870
Cudahy	2,411	1,035	264	2,138
Swift	3,304	1,205	1,547	8,296
Wilson	2,586	679	1,283	3,787
Central	2,628
U.S.P.	1,436
Others	7,322	16	5,004	4,628
Totals	22,391	3,085	10,187	23,719

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,956	4,800	5,152	...
Cudahy	4,126	2,843	3,412	...
Swift	4,540	4,554	9,350	...
Wilson	2,422	1,660	1,481	...
Eagle	95
Greater Omaha	91
Hoffman	96
Rothschild	544
Roth	156
King	1,078
Merchants	48
Shippers	...	6,086
Totals	19,147	20,543	19,425	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,880	2,925	7,317	6,452
Swift	4,571	3,313	6,942	7,831
Hunter	1,576	...	1,344	111
Heil	1,753	...
Krey	1,142	...
Laclede	708	...
Sheloff	1,222	...
Others	6,236	4,320	16,623	15,583
Shippers	7,332	1,939	8,553	...
Totals	33,575	12,497	45,004	29,977

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,341	985	7,871	14,103
Armour	3,564	694	5,897	4,061
Others	3,877	325	3,010	2,164
Totals	11,782	2,004	16,778	20,328

Does not include 278 cattle, 2,966 hogs and 2,638 sheep bought direct.

ST. LOUIS CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,209	90	4,784	2,852
Armour	3,348	340	6,222	4,171
Swift	2,823	115	1,930	4,339
Others	355	1
Shippers	24,442	2,067	7,783	8,532
Totals	34,237	2,622	13,719	19,894

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,486	705	3,028	1,733
Guggen	...	450
Dunn
Osterlag	118	...	7	...
Dold	122	...	753	...
Sunflower	23	...	28	...
Pioneer	143
Excel	700	...	167	851
Others	4,908
Totals	8,100	765	3,983	2,084

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,526	853	1,181	477
Wilson	2,872	1,155	1,525	722
Others	186	...	595	87
Totals	5,591	2,008	3,271	1,286

Does not include 180 cattle and 2,064 calves, 3,339 hogs and 4,064 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	580
Kahn's
Lohrey	753	...
Meyer
Schlaecher	81	...
National	458	...	4	...
Others	3,014	893	11,555	127
Totals	3,647	978	12,308	707

Does not include 1,344 cattle and 788 hogs bought direct. Market shipments for the week were 324 cattle, 51 calves, 8,013 hogs and 2,170 sheep.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,865	191	2,093	24,678
Swift	1,100	166	2,076	23,653
Cudahy	987	75	2,008	4,025
Others	3,736	297	1,247	13,999
Totals	7,688	729	7,424	66,355

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,400	2,670	7,194	4,991
Bartusch	469
Cudahy	1,183	1,182	...	3,243
Riffin	526	18
Superior	1,508
Swift	5,932	4,670	13,228	7,682
Others	1,562	2,846	3,531	4,224
Totals	15,580	11,386	23,953	20,110

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,049	1,878	730	5,836
Swift	1,379	1,738	881	10,561
Blue
Bonnet	292	22	163	2
City	748	44	243	...
Rosenthal	288	61
Totals	3,756	3,743	2,017	15,899

TOTAL PACKER PURCHASES

	Week ended Oct. 16	Prev. week	Same week 1947
Cattle	173,418	106,179	183,861
Hogs	109,181	224,250	208,876
Sheep	231,745	185,719	149,816

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Oct. 14	4,309	613	13,689	6,231
Oct. 15	2,316	732	8,273	4,164
Oct. 16	364	221	3,500	994
Oct. 18	11,044	1,117	11,626	5,853
Oct. 19	7,350	628	16,334	2,809
Oct. 20	7,700	700	10,000	5,000
Oct. 21	3,700	600	13,500	5,000

*Wk. so far... 29,794 3,045 51,400 18,632
Wk. ago... 25,932 3,221 46,351 18,447
1947... 30,545 4,180 50,218 12,321
1946... 44,202 6,027 71,618 32,890

*Including 1,623 cattle, 984 calves, 15,619 hogs and 8,171 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 14	1,736	162	1,437	125
Oct. 15	708	...	2,583	357
Oct. 16	308	33
Oct. 18	3,054	76	1,220	38
Oct. 19	2,732	81	1,183	703
Oct. 20	2,278	34	272	52
Oct. 21	1,500	100	1,000	200

Wk. so far... 9,564 371 3,685 973
Wk. ago... 11,053 474 4,680 1,382
1947... 9,530 453 3,474 2,235
1946... 23,136 1,826 13,738 10,980

OCTOBER RECEIPTS

	1948	1947
Cattle	95,560	119,443
Calves	13,292	18,108
Hogs	172,152	172,792
Sheep	65,145	53,071

OCTOBER SHIPMENTS

	1948	1947
Cattle	34,985	39,489
Hogs	20,170	9,191
Sheep	8,276	10,556

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, October 21, 1948.

	Week ended Oct. 21	Prev. week
Packers' purch.	34,442	30,869
Shippers' purch.	6,468	7,445
Total	40,910	38,314

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Ocean markets, week ending October 14.

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,100	775	1,550	200
No. Portland	2,625	435	885	1,550
San Francisco	1,900	200	1,500	4,500

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended October 9 were reported by the Canada Department of Agriculture as follows:

	GOOD STEERS Up to 1050 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gr. Gd. Handyweights
STOCK YARDS				
Toronto	\$20.58	\$27.50	\$32.35	\$21.50
Montreal	23.05	26.40	32.10	22.00
Winnipeg	20.91	24.00	31.10	19.00
Calgary	20.92	18.87	33.45	18.50
Edmonton	19.50	20.85	35.10	18.90
Pr. Albert	18.50	17.75	30.85	17.25
Moose Jaw	...	17.00	30.85	18.50
Saskatoon	18.50	19.75	30.85	17.50
Regina	19.50	19.40	30.85	18.45
Vancouver	21.75	19.25	34.33	19.75

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

CANNED MEATS — "PANTRY PALS"

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MEAT PRODUCTS OF THE HIGHEST QUALITY

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RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Oct. 16, 1948.	17,742
Week ending Oct. 16, 1948.	8,116	Week previous	51,061
Week previous	8,769	Same week year ago	14,698
Same week year ago	11,098		
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 16, 1948.	3,241	Week ending Oct. 16, 1948.	593,592
Week previous	3,716	Week previous	591,228
Same week year ago	2,649	Same week year ago	776,539
BULL:		LARD AND PORK FATS:	
Week ending Oct. 16, 1948.	827	Week ending Oct. 16, 1948.	53,793
Week previous	624	Week previous	121,788
Same week year ago	262	Same week year ago	91,538
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 16, 1948.	8,222	STEERS:	
Week previous	15,055	Week ending Oct. 16, 1948.	4,617
Same week year ago	13,194	Week previous	3,555
LAMB:		Same week year ago	4,839
Week ending Oct. 16, 1948.	42,495	COWS:	
Week previous	43,363	Week ending Oct. 16, 1948.	647
Same week year ago	55,051	Week previous	982
MUTTON:		Same week year ago	2,825
Week ending Oct. 16, 1948.	6,148	BULLS:	
Week previous	4,278	Week ending Oct. 16, 1948.	305
Same week year ago	7,353	Week previous	345
HOG AND PIG:		Same week year ago	802
Week ending Oct. 16, 1948.	2,012	CALVES:	
Week previous	11,236	Week ending Oct. 16, 1948.	9,923
Same week year ago	8,015	Week previous	9,568
PORK CUTS:		Same week year ago	10,654
Week ending Oct. 16, 1948.	1,185,982	HOGS:	
Week previous	1,609,816	Week ending Oct. 16, 1948.	33,722
Same week year ago	1,594,969	Week previous	36,115
BEEF CUTS:		Same week year ago	28,267
Week ending Oct. 16, 1948.	111,954	SHEEP:	
Week previous	199,532	Week ending Oct. 16, 1948.	34,823
Same week year ago	246,884	Week previous	34,559
VEAL AND CALF:		Same week year ago	38,931
Week ending Oct. 16, 1948.	2,948	Country dressed product at New York totaled 4,989 veal, 6 hogs and 354 lambs in addition to that shown above. Previous week: 4,793 veal, 4 hogs and 118 lambs. Same week 1947: 4,591 veal, 45 hogs and 90 lambs.	
Week previous	2,962		
Same week year ago	406		
LAMB AND MUTTON:			
Week ending Oct. 16, 1948.	2,627		
Week previous	4,232		
Same week year ago	...		

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended October 16 was given by the USDA as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	5,569	9,923	33,722	34,823
Baltimore, Philadelphia	5,604	2,218	29,308	1,001
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,580	3,449	56,460	19,246
Chicago, Elburn	22,699	10,576	65,693	20,025
St. Paul-Wis. Group	26,384	26,482	80,872	24,000
St. Louis Area	16,340	10,618	61,631	23,800
Sioux City	9,841	481	19,128	13,600
Omaha	18,434	1,854	35,977	24,100
Kansas City	19,473	6,029	35,648	24,800
Iowa and So. Minn.	14,222	6,116	171,704	30,825
SOUTHEAST	7,414	5,700	11,847	52,400
SOUTH CENTRAL WEST	24,815	14,797	38,280	22,400
ROCKY MOUNTAIN	7,413	1,117	10,094	32,100
PACIFIC	14,478	4,838	25,523	22,400
Grand total	206,566	104,228	666,836	242,400
Total week ago	206,752	107,595	647,274	236,400
Total same period 1947	240,328	127,931	658,121	300,531

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during September, 1948—cattle 75.2; calves 69.0; hogs 72.1; sheep and lambs 88.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended October 15	2,803	1,847	4,426
Week previous	2,437	1,848	9,426
Cor. week last year	4,085	2,277	7,609

CLASSIFIED ADVERTISING

Undisplayed, set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

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PLEASE REMIT WITH ORDER.

POSITION WANTED

MANAGER or Superintendent for rendering and by-products. Technical background. Available immediately. W-304, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: Excellent record of organization, development of personnel, results and profits. Desires change. If you have plant organization and facilities and need distribution and volume I invite confidential correspondence. W-309, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: 35 years' all-around operating experience available. Best references. Prefer Middle West or South. Write W-302, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

25 YEARS' EXPERIENCE. Sausage maker who can take complete charge of the manufacturing and also handling help. If you want a sausage maker, write or wire to W-288, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUYER: Cattle, calves and hogs, 20 years' experience buying for packers. Excellent references. W-291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER. Can assume full responsibility of manufacturing department. Age 33. Prefer small plant. W-290, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF SUPERINTENDENT and Sales Manager. Capable of building sound sales organization. 23 years of well rounded experience in both carload and local sales. W-292, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ATTENTION CANNED MEAT PACKERS

SALES SPECIALIST—age 36—bondable. Excellent connections with wholesalers, super, butchers, grocers in New York area. Will accept small salary until my worth is proven. W-510, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

POSITION WANTED

EXPERT SAUSAGE MAKER wishes to contact man with growing sausage business. Write W-279, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

SUPERINTENDENT: 28 years' experience in all departments. Have practical knowledge of both small and large plants. Excellent references. Available due to change in management. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES EXECUTIVE meat buyer. Salesman, wholesale, hotel supply or retail. Thorough meat and poultry man. Thirty years' practical experience. Best references. W-285, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

FOREMAN to take full charge of sausage department with many years' practical experience. Knows yields and cost with top quality of all meat processing and manufacturing. Sober, steady and dependable. If interested, wire or write, W-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER: Wants position preferably South or Southwest. Twenty years' experience. References. Write W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

HELP WANTED

BROKERAGE OFFICE offers excellent opportunity for man with following in provisions or beef. Following important, but not essential. Office in Chicago convenient to Rock Island trains. Please state age, experience and background. Application and interviews absolutely confidential. W-273, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT MAN: Must be allround butcher and meat man. Able to organize and handle men. Give experience and references in first letter. Also salary expected. This is a golden opportunity for the right man who is willing to work. Mahler Packing Co., 308-314 East Main St., Mt. Sterling, Ky.

HELP WANTED

EXPERT SAUSAGE MAKER willing to invest capital as well as services to open kitchen in small Colorado packing plant. Opportunity unlimited for right man. W-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Working Foreman with knowledge of hog and beef killing, hog cutting and beef boning. Must be able to handle men. Give previous experience and salary expected. Write W-277, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED FOREMAN. Cutting and killing. Good opportunity for efficient operator. Must have cuts and be an efficient handler of labor. Give all details of history in first application with references. W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

SOLICITOR

For Eastern Rendering Plant

Man experienced in soliciting for large rendering company or related industries. Give age, background, and experience in letter to W-311, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

ASSISTANT to plant superintendent. This opportunity merits serious consideration by one who is seeking a permanent and excellent paying position. Independent company, located South East, financially sound, long established, government inspected. Unlimited advancement depending on ability and initiative. Prefer applicants between ages 25 and 35. Practical knowledge of hog killing, cutting and all other allied departments essential. Must have education equal to complete high school or better. Applicants' references subject to thorough investigation. Give full details and phone number in first letter. Strictly confidential. Write W-293, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

PLANTS FOR SALE

COMPLETE—NEW—constructed Colorado packing plant, 7 room modern house, feed yards and 30 acres of land. Good established business. Plenty livestock and unlimited market. Price \$100,000.00. Sacrifice due to failing health. FR-306, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small packing plant in west Texas. Sausage kitchen, three coolers, 20 cattle, 20 hogs daily, 20 acres land. Feed lots for 200 cattle. For more information write FR-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT

FOR SALE—Two cooker dry rendering plant, operating in Pacific Northwest. Includes real estate, buildings and machinery, together with spur track, \$75,000.00. Write FR-300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

For Sale or Lease

Federally inspected plant, capacity 400 cattle, 1,000 calves weekly, also boning department in Pennsylvania, 100 miles from N. Y. C., doing over one million dollars business a year. Plenty of local cattle, \$10,000 cash will handle, balance monthly payments. FR-305, THE NATIONAL PROVISIONER, 740 Lexington Avenue, New York 22, N. Y.

Complete Rendering Plant

Located in Pennsylvania. Two cookers, 1 new. One bone or cracking crusher. One Mitts & Merrill shredder, new. One cracking dryer. One Anderson Expeller, new. One 100 HP Eric boiler. Size of plant 42'x75'—part two story. One resident house. Three 1½ ton trucks. On 3 acres land. Price \$45,000.00. Write FR-283, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, New York.

EQUIPMENT WANTED

WANTED: Electric saw for splitting carcasses. Slaughter Stores, 3rd and Brazos, Austin, Texas.

WANTED: Used bacon forming press. Good condition. Give make and price. W-278, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED TO BUY: Dry rendering equipment. Will buy complete plant or separate pieces. Interested only in first-class equipment. Wholesale Supply Co., Inc., P.O. Box 1000, El Paso, Texas—3-6261.

EQUIPMENT FOR SALE

ICE MACHINES

FRICK—10x10, 125 HP motor, synchronous, direct drive, 300 r.p.m.

YORK—9x9 Model Y15, flat belt drive.

FRICK—7x7 with 35 HP motor, 275 r.p.m., V-fan drive.

YORK—6x6 Model D8, 30 HP motor, high speed.

YORK—4x4, 10 HP motor, self-contained.

CARRIER—15 HP Freon, self-contained.

CARRIER—5 HP Freon, self-contained.

CARRIER—2 HP, self-contained.

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800± Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 30" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
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Bevon Slicers; Hottmann Mixers; Stuffers; Tanks;
Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.
Newman Tallow & Soap Machinery Co.
1051 W. 35th St., Chicago 9, Ill.

FOR SALE: One new model 5-9 Hayssen carton wrapping machine, used 30 days, cost \$2,000.00, will sell for \$1,500.00. FR-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

Conveyors, portable and floor to floor; Conveying tables, truck scales, vibrating screens, crushers. Immediate shipment. Bonded Machine Co., Columbus 7, Ohio.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Moylan, Pennsylvania.

We have to offer for immediate delivery the following equipment in excellent condition:
400 Lb.—Boss Stuffer.....\$700.00
200 Lb.—Boss Stuffer. No Valves.....450.00
No. 405—Boss Fat Dicer, 1 HP.....425.00
No. 106—Boss Grinder, 15 HP.....700.00
Stainless Steel Stuffing Table
(Extra Heavy).....200.00
All shipments F.O.B., Ohio.

H. F. BUSCH COMPANY
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Meat Packers—Attention

FOR SALE: 1-100 gallon jacketed, agitated Steel Kettle; 2-Anco #261 Grease Pumps, M. D.; 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 600± capacity, requires 40 HP, jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless Jacketed Kettles, 30, 40, 60, 80 gallon; 30-Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon; 1-Anco 3'x6' Lard Roll, m.d.; 1-Brecht 1000± Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

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EXCELLENT OPPORTUNITY for capable meat man to invest capital and services in small rapidly growing western packing plant. Desire man with complete knowledge of meat industry. Especially sales management. W-307, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

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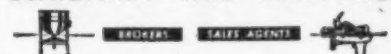
Barliant & Company have been authorized to sell the following equipment, in excellent condition, available for immediate shipment, located at the former C. J. Bowers Plant, Marshallville, Ohio:

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8273—Belly Roller: Boss #167, Jr., motor chain drive, 2 HP motor and starter.....750.00
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8257—FRESH HOG CASING CLEANER: Anco, 16" crusher, 30" stripper, 16" finisher, 2-compartment tank.....2200.00
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8265—TRACK SCALE: Toledo, style 112TAK, low ceiling type.....335.00
8267—SCALE: Livestock, Fairbanks, 11,000±, 7'6"x14" platform.....750.00
8283—SCALE: Toledo 321-A, portable platform scale on wheels, with 4 roller elevated top, removable.....300.00
8282—350 HOG TROLLEYS: each......55
8255—SCALDING VAT: Boss #131 5x14x36", welded steel.....300.00
8264—STORAGE TANK: Steel, 6'3"x40'6" with steam coil.....700.00
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8275—CUTTING TABLE: stainless steel, 7'x3' without cutting boards.....80.00
8284—BEEF HOIST: Boss #385, with 15 HP motor.....350.00
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Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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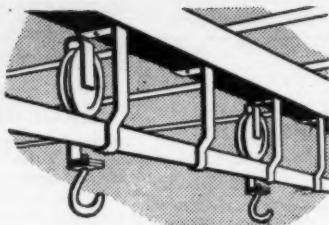


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